



2005 CABERNET SAUVIGNON
Technical Information

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| Harvest Date: | September 24 to October 31 |
| Varietal Composition: | 87 percent Cabernet Sauvignon 8 percent Merlot 3 percent Petit Verdot 2 percent Cabernet Franc |
| Appellation: | Napa Valley |
| Vineyards: | 54 percent Stags Leap vineyard 31 percent Mt. George Vineyard 15 percent selected Napa Valley vineyards |
| Bottling Date: | September 2007 |
| Release Date: | March 2008 |

Vintage Notes: A wet beginning to the year and continued rainfall well into spring delayed bloom and fruit set. Cool weather throughout summer into September lead to concern about ripening the larger than normal crop. Fog lingered where warm weather would typically prevail to ripen grapes. Though later than normal, warm days arrived to start harvest in earnest.

Winemaking Notes: Grapes were harvested at an average of 25.9° Brix starting on September 24 and finishing on October 31, 2005. Fermentation took place in stainless steel tanks over a period of 7 to 10 days. The wines were left on the skins for an average of 30 days before pressing. The wines were then placed in barrel and aged for seventeen months. 36% of the barrels used for aging were new oak, of which 80% was French oak and 20% American oak. The overall barrel profile for the blend is 86% French oak and 14% American oak.

Analysis: Alcohol, 14.5%; titratable acidity, 5.61 grams per liter; pH, 3.68.

Tasting Notes: Aromas of plum fruit, cedar, earth and dried herbs. Medium to full body with ripe plum and cherry flavors. A young and highly structured wine with firm tannin that will evolve over time to reveal a classic Napa Valley Cabernet Sauvignon.

Suggested Retail Price: \$45.00