



**2005 Cabernet Sauvignon**

*SOLO*

**Technical Information**

<b>Harvest Date:</b>	October 17 to October 22
<b>Varietal Composition:</b>	100 percent Cabernet Sauvignon
<b>Vineyard:</b>	100 percent Stags Leap vineyard
<b>Appellation:</b>	Stags Leap District, Napa Valley
<b>Bottling Date:</b>	August 2007
<b>Release Date:</b>	September 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.

**Vineyard Notes:** On land that has supported vines since the 1880s, our vineyard was the third property planted to Cabernet Sauvignon in what became the Stags Leap District, and fruit from this property helped establish the area's reputation in the 1970s. SOLO is produced entirely from grapes grown in this vineyard, which stretches across the rocky terraces and gentle slopes between the Silverado Trail and the Napa River. It displays all the ripe and complex fruit, supple texture, and solid structure that helped define the District, the most distinctive Cabernet-growing region in the Napa Valley.

**Winemaking Notes:** We picked at 25.8° Brix, with yields of 5.74 tons to the acre. Average 27 day maceration. The wine averaged 18 months in 100 percent French oak barrels, 38 percent new. 1,693 cases were bottled.

**Analysis:** Alcohol, 14.9%; titratable acidity, 5.44 grams per liter; pH, 3.67; volatile acidity, 0.59 grams per liter; residual sugar, dry.

**Tasting Notes:** An example of classic Stags Leap Cabernet Sauvignon - intense dark ripe red fruit aromas with dried herb and spice leads to a broadly structured palate with layers of berry fruit compote, bittersweet chocolate and vanilla.

**Suggested Retail Price:** \$85.00