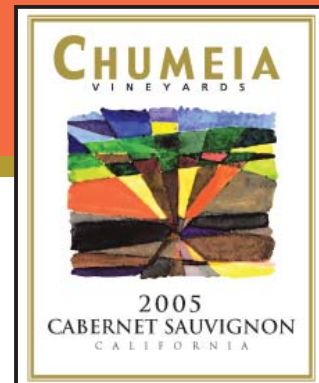


2005 | CABERNET SAUVIGNON | California



The Vintage

A question we get more often than not is how does the rain affect the grapes? The answer is not an easy one. If the vines are dormant, then the water a vineyard receives from winter storms is greatly appreciated. A vine needs approximately 30 inches of water per year to perform its magic. Fortunately, the weather for 2005 was heavy in precipitation which was good news. On the other hand, if vines get too much water then they tend to be overly vigorous with vegetative growth. In short, too much water allows the vine to focus its energy on producing vegetation and not grapes. For proper grape maturity, the leaf surface area needs to be in balance with the amount of grapes on the vine. Furthermore, if rains come during the spring time, this may affect the overall set or amount of grapes available for that year. Finally, rains during harvest time are particularly bad news because excess precipitation may lower sugar levels and allow mildews to attack the fruit. 2005 was above normal for rainfall. Vegetation in the vineyard was above normal so leaf pulling was critical to expose fruit to sunlight. The summer heat was below normal, so longer hang time, better acids and overall quality was above normal. All in all, 2005 was a good vintage.

Lake County offers fruit with distinct aromas and flavors. We attribute this to many factors. One of these factors is climate. Northern California receives more annual rainfall than the southern half of the state. Moreover, being further north offers cooler temperatures for both day time highs and night time lows which helps develop the unique character for this region.

The Wine

The 2005 California Cabernet Sauvignon was machine harvested at night and delivered to the winery before sunlight. The early arrival helped keep must temperatures low and hold oxidation to a minimum. The must was fermented in 4,000 gallon fermenters at 80 degrees F for 12 days. The yeast strain of choice was D254. After fermentation the must was pressed, not to exceed 170 gallons per ton. This procedure diminishes harsh tannins. The wine was then racked to barrels and malolactic bacteria were introduced. The wine was then barrel aged for ten months. Frequent rackings from barrel to stainless steel tanks was necessary to keep the wine focused.

The Good Stuff

Enjoyable now or age this wine through the next 5 years. Try this wine with a Cabernet and fresh herb marinated beef tri-tip, grilled to your liking.

Winemaker Commentary

"Stout acids, firm tannins and a myriad of robust aromas of dark berry fruits, rose petals and bright cherries...what else do you need? This Cabernet will age well over the next few years. The acids will integrate fruit and the tannins will soften over time, leaving the wine with a silky mouth feel. This wine will do great things!" - Lee Nesbitt

The Facts

VARIETAL COMPOSITION

85% Cabernet Sauvignon, 15% Merlot

APPELLATION

California

VINEYARDS

Mariani, Lake County & Bootjack, Paso Robles

HARVEST DATES

October 18, 2005 & October 10, 2005

HARVEST BRIX

25.2 & 25.0

FINISHED ALCOHOL

14.5%

RESIDUAL SUGAR

.02%

TOTAL ACID

.68

pH

3.5

COOPERAGE

Barrel Aged 10 months.
Old French oak

BOTTLING DATE

February 9, 2007

TOTAL PRODUCTION

3,500 Cases

RELEASE DATE

March 5, 2007

WINEMAKER

Lee Nesbitt

SUGGESTED LIST RETAIL

\$14