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CABERNET SAUVIGNON California

• G R A P E S O U R C I N G •

Our Cabernet is a dark crimson color, with ripe berry and plum aromas, accented by toasty oak and vanilla. On the palate, dark fruit flavors are balanced by silky tannins and a lingering finish. Grapes for our 2004 Cabernet were chosen from across California's best coastal growing regions, known for producing Cabernet with rich, concentrated fruit flavors and balanced complexity.

Appellation: 35% Mendocino, 10% Napa Valley, 55% California

• V I N T A G E •

2005 started off with an unusually cold and wet winter, but a heat spell in March started off the growing season early. The rains continued sporadically through June and summer was unseasonable cool, leading to fears that the grapes wouldn't ripen completely. Those fears didn't play out. As the summer came to a close, temperatures heated up, allowing the grapes to ripen to full flavor and complexity while retaining high levels of acidity.

Wine analysis: 0.59% total acid, 3.6% pH, 0.04% residual sugar, and 13.2% alcohol, by volume

• W I N E M A K I N G •

Grapes for this wine were handled gently to minimize bitterness and fermented warm to maximize color and flavor extraction. To the structure and firmness of the Cabernet we added Merlot for suppleness, Malbec for crisp acidity and structure and a touch of Cabernet Franc for a note of red berry fruitiness. The wine was aged one year in new and used American and French oak.

Varietal blend 79% Cabernet Sauvignon, 9% Merlot, 8% Malbec, 4% Cabernet Franc

• S O M M E L I E R N O T E S •

The wine is full-bodied and complex, displaying classic Cabernet structure and finesse. A memorable pairing with roasted and grilled meats such as leg of lamb, prime rib, or porterhouse steak.