

2005 CABERNET SAUVIGNON

Varietal Composition 85% Cabernet Sauvignon 12% Syrah 3% Merlot

> Appellation Napa Valley

Cellaring
24 months in new French oak

Production 270 cases Final Chemistry
TA: 6.9g/L pH: 3.74
Alcohol: 14.6%
Residual Sugar: 0.04%

Bottled January 10th, 2008

Released October 4th, 2008

Price \$76.00

Sensory Profile

Exotic Coombsville hillside terroir notes of violet, cedar, Thai basil, and baking spices blanket a dense, rich core of fruit flavors - blackberry, deep plum, black currant - with a touch of vanilla bean and dark cocoa; deep, chewy tannins provide a voluptuous matrix.