

2005 Family Reserve Cabernet Sauvignon, Oakville Estate, Napa Valley

This seductive and dark Cabernet shows bright elements ripe cherry and currants, plum and hints of raspberry. A touch of cocoa aroma envelops the bright black fruit in the under layers. The palate produces a vivacious cherry, firm acidity and a hint of dark chocolate and oak. Warmth comes from 100 percent new French Oak. This wine will continue to improve for 3 to 5 years and should survive well to 2023 or longer with ideal cellaring conditions.



In The Vineyard

Harvest took place on October 25th. The cane-pruned vines are carefully hand harvested by our own family from our Estate Grown vineyard in Oakville. The '05 vintage was definitely one for the record books. It was a later than usual vintage with ample yields. Being a bountiful vintage required special attention to thin and balance crop loads. Now in their 17th year, we continue to dry farm these vines by not allowing them any applied summer irrigation. Their roots must find water on their own and struggle in the final months of summer and early fall leading to a complexity and depth of flavor often unequaled in irrigated vineyards.

In The Cellar

The fruit was destemmed into small stainless steel fermentors and time on skins lasted 26 days. The fruit was then lightly pressed, keeping free run and press fractions separate and aged in 100% new French Oak barrels for a lengthy 27 months. While we do add yeast to finish primary fermentation, we allow the indigenous malolactic bacteria of our cave to complete the secondary fermentation.

Bottling Data:

96% Cabernet Sauvignon Estate, 4% Merlot Estate
13.7% Alcohol, 0.68 g/100mL Titratable Acidity, 3.55 pH.
Bottled on January 9th, 2008, unfined and unfiltered
350 Six-Bottle Cases Produced
Suggested Retail—\$125 per bottle