



Since the Anderson Valley is not warm enough most years to grow world-class Cabernet Sauvignon, we have always grown our fruit further inland -- at La Ribera Vineyards -- where the cooling ocean fogs are less common. We reserve the most rocky and alluvial soils at this location for our Cabernet. The vines struggle in this setting, keeping the fruit yields low, but concentrating each grape with exceptional flavor.

More than half of the fruit for this bottling was picked from the 2000 planting of Cabernet Sauvignon, which includes the clonal selections 4, 6, 21 and 337. These selections continue to impress us with their deep vibrant flavors and firm tannins. In the winery we handle each lot separately. We start with a cold soak to maximize color and flavor extraction. Fermentation and pressing follow. After the newly fermented wine is settled, we rack it to a mix of French, Hungarian and American oak barrels (20% new) where it is aged for 14 months.

The 2005 vintage of cabernet sauvignon is a deep purple color, with aromas of ripe blackberry, blackcurrant and dried herbs. On the palate black fruit flavors repeat and couple with black pepper, coffee, sweet oak, cassis and a hint of leather. The texture shows balanced tannin and a round mouthfeel. This wine offers nice depth and concentration and should age well over the next ten years.

Harvest Dates: October 17-20, 2005

Sugar at Harvest: 24.4° Brix

Alcohol: 13.7%

Total Acid: 0.61g/100mL

Cases Produced: 4010