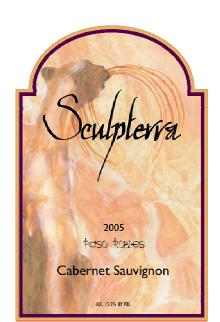


# 2005 Cabernet Sauvignon



## THE VINTAGE:

The 2005 vintage was another great year in Paso Robles with a long growing season and an extended hang time with good fruit exposure due to intensive canopy management techniques such as shoot and leaf thinning and the dropping of excess fruit resulting in a crop of less than two tons per acre. These growing conditions contributed to the concentrated and intense varietal flavors in the wine. High phenolic content resulted in a highly extracted wine.

#### **WINEMAKING:**

This Cabernet was produced in small lot one ton macro bins and went through pre and post fermentation soak periods to extract maximum color and tannins. The wine was aged in a combination of new French, American, eastern European oak and then blended together before bottling.

### FROM THE WINEMAKER:

"The grapes for this wine were some of the best fruit I have seen from any vineyard in this Paso Robles area. All the numbers at harvest were perfect and the resulting wine reflects this."

Shannon O'Neill

# Wine Facts

**Varietal Composition:** 

100% Cabernet Sauvignon **Appellation:** Paso Robles

Vineyard: Sculpterra Estate

Bottling Date: November 2006

Release Date: March 1, 2007

Total Production: 1,635 750ml cases

Finished Alcohol: 15.5%

Residual Sugar: 0.22 g/100ml

Total Acid: .64g/100ml

**PH:** 3.74

Suggested List Retail: \$28

Wine that gladdens the heart