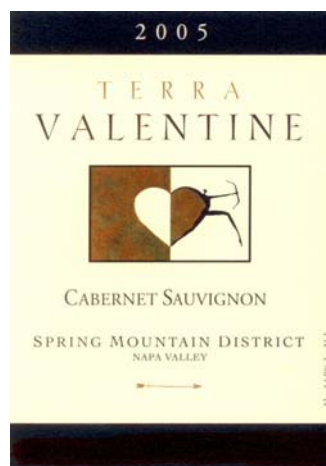


2005 SPRING MOUNTAIN  
DISTRICT  
CABERNET SAUVIGNON



**Vintage Notes:** The 2005, winter rains took pause for a dry, mild March, resulting in an early bud break. April began again with record-setting precipitation late into the growing season delaying bloom and set. The summer months were cool and pleasant with few heat spikes. Fog and cool temperatures were a concern heading into September, as sugar levels were yet to rise in all varieties. Warm, nearly perfect conditions arrived with an Indian summer providing us with excellent sugar development and balanced acids. Extended hang times resulted in one of our latest harvests to date.

**Winemaking Notes:** Our 2005 Spring Mountain District was picked from 14 different Vineyard Blocks over a period of 38 days in Sept/Oct. We used 81% Cabernet Sauvignon from our Wurtele Vineyard Estate, 14% Cabernet from our more recently planted Yverdon Vineyard Estate, 3% Merlot from our Yverdon Estate and 2% Cabernet Franc. The wine was fermented during an 18-day period with punch downs twice daily. We aged it for 20 months in French oak barrels, 33% of which were new.

**Tasting Notes:** The nose opens with deep plum, violets, cedar and bittersweet chocolate. Bright cola berry follows with notes of caramel and dried fig and a lingering, dark cocoa finish. Will age nicely for the next 5-7 years.

**Suggested Retail Price:** \$38.00 750ml

### TECHNICAL DATA

Appellation: Spring Mountain District	Brix at Harvest: 27°
Blend: 95% Cab Sauv, 2% Cab Franc, 3% Merlot	Alcohol: 14.9%
Harvest Dates: 9/30/05 – 11/2/05	Clones: 7, 15, 4
Total Production: 5,671 cases	Release Date: March 1, 2008