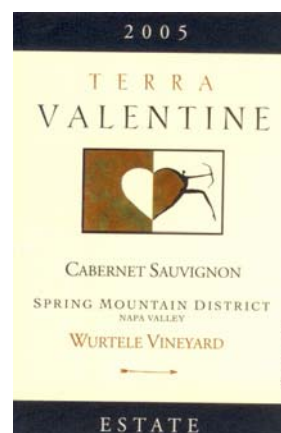


2005 WURTELE VINEYARD
Spring Mountain District
CABERNET SAUVIGNON



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: The 2005 Wurtele Vineyard Cabernet Sauvignon is made from two distinct and designated blocks (I & J) on the top of the Wurtele Vineyard. Grapes were hand harvested in early to mid-October. The wine was put through a 23-day fermentation period. Free run was kept separate from press juice and put into French oak barrels, 45% new and 55% once used. The wine was aged 20 months and bottled unfinned and unfiltered.

Tasting Notes: The nose opens with wild blueberries, tobacco, sweet cedar and notes of roasted espresso. Candied fruits and black licorice continue on the palate with supple tannins and a long, rich finish.

Suggested Retail Price: \$58.00 750ml

TECHNICAL DATA

Appellation: Spring Mountain District	Brix at Harvest: 27°
Blend: 100% Cabernet Sauvignon	Alcohol: 14.9%
Harvest Dates: 10/2/05 – 10/12/05	Clone: 7
Total Production: 1,839 6-pack cases	Release Date: September 1, 2008