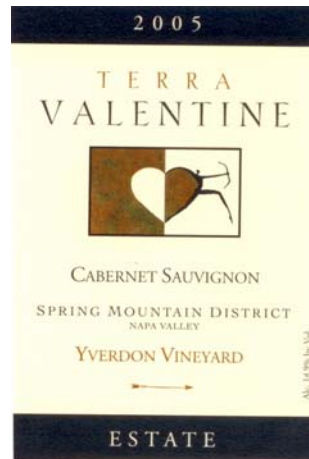


2005 YVERDON VINEYARD
Spring Mountain District
CABERNET SAUVIGNON



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 Yverdon Cabernet is made from 100% Cabernet Sauvignon and is the second vintage from our newest estate vineyard. The grapes were handpicked and hand sorted during crush. Fermentation occurred during a 22-day period. The wine was aged for 20 months in French Oak, 45% new and 55% once used, and bottled unfiltered and unfiltered.

Tasting Notes: Sweet red currants fill the nose with hints of minerals and exotic spices. Crème de cassis, anise and mint greet the palate leading to a long, silky finish. This wine is lush exuding complexity and elegance.

Suggested Retail Price: \$70.00 750ml

TECHNICAL DATA

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| Appellation: Spring Mountain District | Brix at Harvest: 28° |
| Blend: 100% Cabernet Sauvignon | Alcohol: 14.9% |
| Harvest Dates: 10/24/05 – 11/1/05 | Clones: 4, 115 |
| Total Production: 1,165 six pack cases | Release Date: September 1, 2008 |