

C A L I 3 5 1



2005 CALI 351 Napa Valley Cabernet Sauvignon (Inaugural release)

Vinification Notes:

Located along the Silverado Trail in Calistoga, the grapes for this wine were grown in our organically-farmed estate vineyards. Each block was harvested to small half-ton bins and fermented in small tanks and one-ton open top bins. After a three to five-day cold soak, the grapes were inoculated and pumped over or punched down three times daily until near dryness, at which time they were punched down one to two times per day. At dryness, the wine was drained and pressed off the skins. We use a basket press to gently process the fermented grapes. The small lots were then aged separately for 22 months in barrels and blended four months before bottling.

Tasting Notes:

Dark ruby red with distinctive aromas of brandied cherries, cacao nibs, and cedar and subtle notes of cassis, anise and tobacco. The palate is rich and forward with a lush, broad density across the palate that carries to a firm and spicy finish of dark plums and roasted hazelnuts.

Harvest Date(s): October 29th - November 9, 2005

Harvest Chemistry

Avg Brix: 25.5

pH: 3.67

TA (g/L): 6.5

Technical Wine Notes:

Blend: Cabernet Sauvignon: 82% Cabernet Franc: 18%

New Oak: 85%

Alc %: 14.1%

pH: 3.74

TA: 6.1 g/L

RS: 1.2 g/L

9L Cases Produced: 1,031