



2005 CABERNET SAUVIGNON Napa Valley

Grapes for this wine are from vineyards in the Coombsville District, east of the city of Napa. Its close proximity to the North Bay's cooling influence makes for vibrant acidity and flavors. I learned a lot about Cabernet Sauvignon and other Bordeaux grapes while interning at the Hess Collection Winery, at Joseph Phelps Vineyards after graduating from UC Davis and making wine with them in Australia, Europe and Chile. I believe that the Napa Valley is one of the best places in the world to find great Cabernet.

CLONES: 15 and 337
SOIL: Rocky, clay volcanic
YIELD: Low: 1½ tons per acre; cordon pruned
CLIMATE: Warm sunny days, cool nights with foggy mornings. The weather was absolutely ideal throughout the growing season. No heat spikes!
HARVEST DATES: October 12 and October 20, 2005
BRIX: 25.2°

WINEMAKING:

- ❖ Grapes were hand harvested into ½ -ton macrobins
- ❖ Sorting took place in the vineyard during picking and at the winery
- ❖ Cold soaked four to five days before the onset of fermentation
- ❖ Fermented with native yeast and Malolactic bacteria
- ❖ 40% new French oak with >20 months of barrel aging
- ❖ Bottled unfiltered and unfiltered on August 18, 2007

WINE PH: 3.57
TA: 6.4 grams/liter
ALCOHOL: 14.3%
PRODUCTION: 56 cases

TASTING NOTES: The 2005 Cabernet Sauvignon has a deep red color with a bouquet of blueberry pie, barrel spices, vanillin, and dark berry aromas. The entry is fruit-driven that opens into a silky-textured, yet well-structured mid-palate and follows with a lingering finish. This dark, brooding wine is age-worthy for years to come.

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