## GRGICH HILLS ESTATE

NAPA VALLEY



## WINEMAKER'S NOTES

Alcohol14.7% by volume
Fermentation 4-6 weeks of skin
contact
Harvest dateOctober 7-22, 2005
Sugar25.4° Brix
Bottling dateJanuary 11, 2008
Release dateOctober 1, 2009
Total acid6.2 g/L
pH3.73
Time in oak27 months
Type of oak100% French oak;
80% new barrels
Production 843 cases (12/750 ml.)
50 cases (6/1.5 L)
15 bottles (3 L)
2 bottles (6 L)
1 bottle (9 L)
Blend100% Cab. Sauvignon



## 2005 CABERNET SAUVIGNON

YOUNTVILLE SELECTION • NAPA VALLEY

**VINTAGE:** 2005 benefited from a long, cool growing season. The year began with heavy rains, and then a spell of 80-degree weather in early March triggered budbreak. The generally cool summer allowed the grapes to ripen smoothly and completely, without any major heat spikes to confuse them.

VINEYARD: This vintage marks the first year our prestigious Yountville Selection was certified Biodynamic<sup>®</sup>. This holistic farming practice uses the earth's natural cycles and organic preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides The Inglenook clone had been planted on St. George rootstock in 1959 but suffered from red leaf virus. To preserve these ancient vines, we switched to Biodynamic farming and they immediately responded. The vines' new health allowed the grapes to reach full physiological ripeness, resulting in richer fruit flavors in the wine.

THE WINE: We relied on indigenous yeast for fermentation and then aged the wine in French oak barrels for 21 months before moving the wine to large oak casks for six months just before bottling to achieve the perfect level of oak. Full-bodied with firm tannins, this Cabernet Sauvignon offers rich aromas of blackberry, black licorice and allspice. This is a balanced wine with enough acidity to nicely pair with food yet plenty of firm tannins so it will continue to gain complexity as it ages. Having the patience to cellar this wine will reward you in the glass years from now. Serve with roasted meat dishes or all by itself to fully enjoy the wine's flavors and complexity.