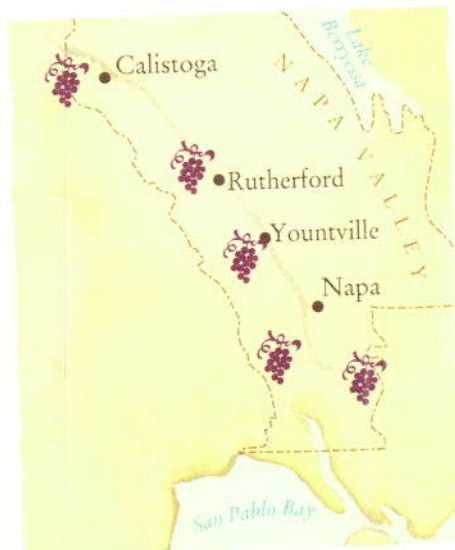


2005 CABERNET SAUVIGNON — continued

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

VINEYARD: Our Yountville vineyard forms the backbone of our Napa Valley Cabernet Sauvignon, with our Rutherford and Calistoga vineyards rounding out the blend. All vineyards are farmed organically and Biodynamically. This holistic farming practice uses the earth's cycles and natural preparations to grow balanced, healthy vines without artificial fertilizers, pesticides, or fungicides. The result is a full-bodied, elegant Cabernet Sauvignon with pure flavors and a pronounced sense of place.

THE WINE: We fermented the grapes using only yeasts that naturally occur on the grapes and allowed the wine to gain flavors and color from extended skin contact. We aged each lot separately for several months, and then created a blend that is more complex than the individual parts. After blending, the wine spent another year and half in barrel for these different components to completely harmonize before bottling.



 Our Vineyard Locations