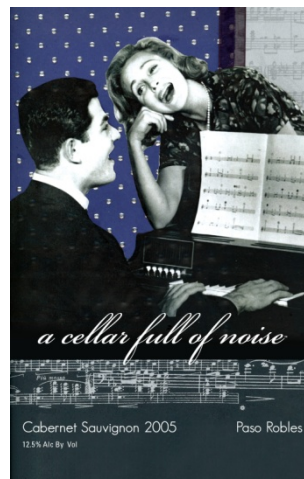


A Cellar Full of Noise 2005 Cabernet Sauvignon

VARIETIES:	100% Cabernet Sauvignon
APPELLATION:	Paso Robles
VINEYARD:	Estate
HARVEST DATE:	November 4, 2005
BRIX AT HARVEST:	23.5°
ALCOHOL:	12.5%
ACIDITY:	0.69 g/100 ml
pH:	3.59
RESIDUAL SUGAR:	0.05 g/100 ml
DATE BOTTLED:	June 20, 2008
CASES PRODUCED:	1380



GROWING CONDITIONS

2005 featured a normal bud break following a very moist winter with a cool spring followed by a warm, pleasant summer. Harvest began slightly later than normal. Reinvigorated vines (salts leached from the soils from winter rains) and prudent thinning induced small clusters which produced lush wines.

WINEMAKING

Our grapes were harvested, destemmed and crushed into a stainless fermentor, and then inoculated twenty-four hours later with PDM yeast. The must was pumped over three times daily for fifteen days prior to pressing. After completion of malolactic fermentation, this wine was aged in a combination of American, French and Hungarian oak barrels for twenty-nine months prior to bottling.

TASTING NOTES

Intense aromas of cherry and chocolate with a whiff of mint complimented by a background of spicy oak.

CELLARING

Ready to be enjoyed today and will continue to improve in your cellar for another 5-8 years. Ideal drinking years will be 2009-2015.

FOOD SELECTION

Will compliment savory meat dishes such as prime rib, empanadas, churrasco steaks, and pork roast.

MEDALS

Silver: 2009 San Francisco International Wine Competition

Silver: 2009 Critics Challenge International Wine Competition

Silver: 2009 Dallas Morning News Wine Competition