



TASTING NOTES:

Like our Syrah, Coombsville serves as the foundation for our 2005 Napa Valley Cabernet. Back in 2000, we identified Coombsville as an area that could produce fruit that was unique to the Napa Valley. Initially, only a small portion of our fruit came from this region. However, by 2004, nearly 100% of our fruit was coming from two little vineyards that we manage in Coombsville. Not surprisingly, this was also around the same time that our cab started “selling out” within a few months of its official release date! While the warm, sunny days of Coombsville deliver a big, bold and full-bodied cabernet, the cool nights are integral in maintaining the grapes natural acidity. The results are a mouth-pleasing array of freshly roasted espresso beans, mocha, ripe black fruits and creamy white chocolate. Adding to your pleasure is a complex display of chewy, well integrated tannins that are further enhanced by the toasted oak associated with premium French barrels.

VINEYARD

Vineyard Mgr. Herrera Vynd. Mgmt.
 Appellation Napa Valley
 Coombsville
 Harvest Dates October 2005
 Harvest Brix 25.8
 Yield 4.5 lbs per vine

WINEMAKING

Winemaker Rolando Herrera
 Varietal 100% Cabernet Sauvignon
 Alcohol 14.8%
 Aging 21 months
 Type of Oak French oak barrels.

CASES PRODUCED: 575