



EL LLANO
 (“EL YA NO”)

DARK. PITCH-BLACK. DENSE. INKY.

I dare you. Pull out your dictionary and turn to any of the descriptors listed in the headline and you’re certain to find a picture of our 2005 El Llano! All jokes aside, this is by far the deepest, darkest, most intense colored El Llano that we’ve ever crafted.

Returning closely to the roots of our initial 2002 release, the 2005 vintage is a blend of 65% Cabernet Sauvignon and 35% Syrah. As is always the case, the final blend reflects the painstaking barrel selection process conducted by our proprietor/winemaker, Rolando Herrera. Only after hours of blind tasting and re-tasting is the final blend determined.

In the end, what you get is an incredibly luscious, full-bodied, multi-layered, deeply concentrated wine that can proudly stand up against wines bearing much heftier price tags! Aromas of ripe dark fruits, figs, freshly turned earth and exotic spices arrive in unison. A viscous mouth-feel leads to a rich array of dark chocolate, roasted espresso beans, mature red and black fruits and finishes nicely with a smoky, peppery, toasty quality. While even in its youth it displays a sense of sophistication, elegance and maturity, the depth of its character will continue to express itself and be enjoyed over the next 7-10 years.

VINEYARD

Vineyard Manager Herrera Vineyard Mgmt.
 Appellation Napa Valley
 Coombsville
 Harvest Dates October 27, 2005
 Harvest Brix 26.3
 Yield 6 lbs. per vine

WINEMAKING

Winemaker Rolando Herrera
 Variety 65% Cabernet Sauvignon
 35% Syrah
 Alcohol 14.8%
 Aging 20 months
 Type of Oak 100% French / 50% new

CASES PRODUCED: 1775 CASES