



Varietal Composition

100% cabernet sauvignon

Alcohol

14.8% by Volume

Time in Oak

20 Months

Bottling Date

June 16 & 17, 2007

Release Date

Winter 2008

Production

2,637 cases 750 ml

169 cases 375 ml

60 cases 1.5l magnums

This 2005 Cabernet Sauvignon was produced from grapes grown primarily at Champoux, Sagemoor, Klipsun and Taptail Vineyards.. These four vineyards are some of the most highly regarded properties in Washington State and produce fantastic wines in their own right. In blend, they produce extraordinary wine.

The 2005 vintage was one of the finest that I have ever experienced. We achieved extraordinary ripening with physiological maturity achieved through leaf stripping, green harvesting and generally improved cultural practices throughout the vineyards. This Cabernet Sauvignon was fermented in very small stainless steel tanks and was punched down or pumped over twice a day. Aging in predominantly new French Chateaux barrels has produced a complex and generous red wine.

This wine has a generous nose of spicy oak and cedar integrated with ripe black fruits and cherry. A sweet, rich mouth feel begins with cassis and ripe black berry leading towards chocolate and mocha. The finish is complex, generous and long. While this wine can be enjoyed now it will definitely benefit from additional cellaring and with proper storage should develop for eight years or more.