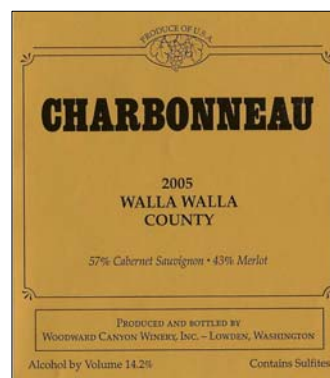


2005 Charbonneau Red

<u>Varietal Composition:</u>	57% Cabernet Sauvignon 43% Merlot
<u>Alcohol:</u>	14.2% by Volume
<u>Bottling Date:</u>	June 12, 2007
<u>Release Date:</u>	October, 2008
<u>Production:</u>	151 Cases 750 ml



Vintage Specific Characteristics:

This 2005 Charbonneau Red is produced entirely from grapes grown in Walla Walla County. All of the merlot and cabernet sauvignon were grown by **Charbonneau Vineyard**, owned by Mickey and Kevin Witherspoon. This vineyard is located in northwestern Walla Walla County, high on a bench overlooking the Snake River with gentle aspect toward the north. The very sandy soil is shallow and wind blown and of marginal productivity rarely producing more than two tons per acre.

Color: Deep dark garnet

Nose: Typical Charbonneau aromas of sweet pipe tobacco, leather and cigar box integrated with subtle cherry and cassis. Subtle toasted oak from new French barrels plays in with additional notes of spice and vanilla.

Taste: Ripe sweet cherry fruit is in perfect proportion with new French oak, acidity, alcohol and tannin. The wine has great texture with soft mature tannins; the finish is generous and long.

Observations: The 2005 vintage was fabulous for red wines in Washington State. I currently find the nose to be more generous than in 2003. The flavor profile in this wine expresses the Charbonneau character perfectly with subtle herb and tobacco nuances coupled with gorgeous fruit that allows this Charbonneau red wine to show a very distinct sense of place. I expect the cherry and cassis fruit to become even more pronounced as this wine develops. This wine should age well for ten years with proper cellaring.
