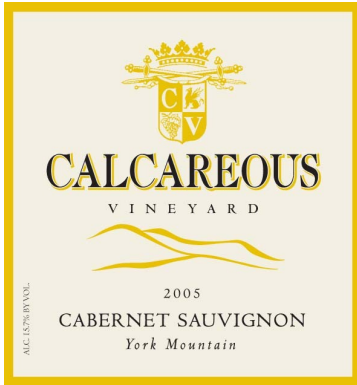


# CALCAREOUS

VINEYARD



*Variety*

**Cabernet Sauvignon**

*Vintage:* 2005

*Appellation:* York Mountain

*Production:* 495 cases

*Notes:*

good

The 2005 York Mountain Cabernet has density to go along with its dark red, purple hues. The strong varietal definition this wine possesses leads to aromas of black cherry, and cracked green abundance of cherry, currant attractive French oak, a full lingering finish. years.

currant, pepper. The fruit leads to an soft texture that result in Enjoy now or cellar 3-15

***Growing Season***

2005 was a unique season in many ways. Most of the vineyards had a pretty tough time of it for the past 3 years with very little annual rainfall. The heavens opened up in 2005 allowing the soils to be revitalized and the vines to rebound with abundant spring growth. It was a year for careful vineyard manipulation and irrigation timing. The major issue was crop management. With this in check, we were able to produce wines with wonderful varietal fruitiness.

***Vineyards***

The 2005 Cabernet comes from the Carver Vineyard in York Mountain. We have had a long term association with this vineyard, farming and managing it ourselves in a way that makes it feel part of our estate. It is truly one of the jewels in the San Luis Obispo County area.

***Winemaker Notes***

The cooler York Mountain climate produces very distinctive Cabernet Sauvignon grapes, which are characterized by having a deep color profile and naturally high acidity levels. This allows us to balance a wine through blending, not artificial acidulations. The Petit Verdot from the Denner Vineyards provides a perfect compliment of dark fruit and structure. The grapes were hand picked in the vineyard and then hand sorted in the winery. They were de-stemmed and crushed, then fermentation as initiated. Pump-over and punch-down routines began thereafter and at the end of maceration, the free run wine was carefully separated from the press wine. Each lot is fermented and aged separately until final blending. The 2005 York Mountain was aged in new French and Hungarian oak barrels as well as once filled French oak.

***Technical Notes***

Alcohol: 15.7%      B0rix: 26.4      pH: 3.67      TA: 6.7g/L

