



## 2005 Cabernet Sauvignon Five Star Reserve

### **Philosophy**

*We have known for 30 years that our Cabernet Sauvignon vineyards produce as fine a wine as others anywhere. To allow our Cabernet to develop to its maximum potential we harvest by hand and heavily sort to remove any undesirable grapes and any material other than grapes. We then destem, but do not crush, the grapes into small open top fermenters where we punch down by hand in the traditional manner. When we press we put only the free run 100% Cabernet Sauvignon wine into new French oak barrels to be aged for 3 years. We only make this wine when the weather has been beneficial and the sun moon and stars align themselves with our vineyard. This does not happen every year.*

### **Vineyard Source**

*Our Five Star Reserve Cabernet Sauvignon vineyard was planted on its **own roots** in 1974. The benefit of own roots is better color, longer lived wines and the grapes are undiluted by a foreign grape variety. Sierra Vista Cabernet Sauvignon wine has been known for exceptional richness and intense fruit at least partially because of its **old (37 years) vine** status. The warm days and cool nights of Sierra Vista Winery's altitude influenced vineyard provide an excellent location for the maturation of this Bordeaux varietal. To allow life giving sun more exposure to the grapes during ripening we pull leaves and hedge to reduce the vegetative growth thereby achieving great sugar acid balance in this wine.*

### **2005 Vintage**

*We had an early, very warm, spring leading to early bud-break. This was followed by several inches of rain, some snow, sleet and hail with colder temperatures into mid April. It wasn't until a warm spell in late May that we started seeing significant shoot growth in the vineyard. Summer was unusual with a month of cooler than average temperatures followed by a record breaking hot July and then a cool down into September. We started harvesting in the third week of September – much later than the last several years but only a week behind our average start date.*

Harvest date	October 6 & 7
Sugar at Harvest	24.2° Brix
Time in Oak	3 years
Bottling Date	August 2008
Cases Produced	98
Alcohol	13.0 %

### **Winemaker's Tasting Notes**

*Upon first look one can see this is a serious wine with deep dark garnet color and burgundy hues. It seems to just get deeper and darker the more you look at it. It has a very expressive nose of pepper, cassis, mint, fennel, and black licorice, with plenty of earth, wet forest leaves, smoke and coco at the base. On the palate this Cabernet*

*Sauvignon has characteristics of black cherry, plum, currant, and blackberry combined with well-integrated French oak. Hints of chocolate, coffee, and a slight leathery earthiness combine with the fruit to round out the palate. Drink now through 2025 because the exceptional acid balance combined with the natural tannins will keep this wine improving for many years, because the vines are on their **own roots and the vines are 36 years old**. For the next 5 years this Cab will benefit from decanting and aerating several hours prior to serving.*

*John MacCready, winemaker*