



NOTRE VIN

2005 NAPA VALLEY CABERNET SAUVIGNON

Winemaker's tasting notes by May-Britt and Denis Malbec

The nose of this wine is extraordinary, with notes of cedar, graphite, tobacco leaf and spice, crème de cassis with blackberries warmed on a summer's day and dipped in milk chocolate.

It is full-bodied with deliciously soft tannins and pure, rich, concentrated flavors. This wine has perfect balance and purity, a texture on the palate that has to be "felt" to be believed, and a lingering finish.

Grape source

These grapes were grown in the cooler Conn Valley at the La Herradura Vineyard at the foothills of Howell Mountain, all handpicked from October 13 to November 4 in our 35 lb yellow picking bins.

Vinification

As usual, respect of the fruit is our objective. The grapes were hand-harvested, destemmed and entirely hand-sorted on our state-of-the-art sorting table prior to a 5-day cold-soak at 37°F. The fermentation then took place in our temperature controlled tank for 15 days with pump-overs twice a day. After the alcoholic fermentation and two weeks of extended maceration, the wine was barreled into 100% new French oak barrels in order to go through the malolactic fermentation and ageing. We stir our Napa Valley Cabernet Sauvignon regularly during two months. Topping and racking the barrels has been our duty until the bottling in July 2007. We did not fine nor filter the wine prior to bottling in order to keep it as expressive and balanced as possible.

Wine and food pairing

Recipes using lamb, duck or beef, as long as they are not too spicy, are doing well with our 2004 Cabernet Sauvignon. We recommend trying grass-fed beef simply grilled to enhance the flavors of this Cabernet Sauvignon. It is also remarkable and we encourage trying an extra-long aged cheese from cows milk such as Gruyere from Switzerland or Comté and Beaufort from France while tasting a glass of Notre Vin.

Technical notes

100% Napa Valley

85% Cabernet Sauvignon, 12% Merlot, 2% Cabernet Franc and 1% Petit Verdot

Harvest: October 13 and November 4

Ageing: 18 months in 100% new French oak barrels

Alcohol: 13.5%

TA: 0.68 g/100mL

pH: 3.8

Production: 160 cases

