

2005 *Reserve* Cabernet Sauvignon

Los Chamizal Vineyard, Sonoma Valley

**88% Cabernet Sauvignon, 9% Merlot,
2% Cabernet Franc, 1% Malbec**

Row Select

The Vineyard: Peter Haywood's Los Chamizal Vineyard climbs the steep walls of a small isolated box shaped valley near the town of Sonoma. This topography gives the vineyard a varied terroir. Recognized as one of Sonoma's best growers, Peter lavishes as much care on his vines as we do on the wine. The partnership of winemaker and grower is exemplified in this Cabernet, made from only select vineyard rows, chosen by Robert and Peter, to exhibit the best micro-terroir of the vineyard, an opportunity seldom afforded a winemaker. Three Cabernet sections were selected, with 2 or 3 rows chosen from each. Two Merlot, and two Cabernet Franc sections were chosen.

The vintage: 2005 was an exceptional vintage, with all the stars aligned. 2004 was wet, so we had more root depth in 2005, producing happy vines. The summer was long, without heat spikes, the harvest weather was dry and the grapes reached optimum potential.

The winemaking: The grapes were hand picked early in the morning, and triple sorted at the winery, leaving only perfect berries in the opened top stainless fermenter. Fermentation was allowed to begin on indigenous yeast followed by pure strain inoculation. Each lot was fermented separately, 8 lots in all. The Cabernet Franc and Malbec lots were given 16 to 20 days of extended maceration.

Elavage: Individual lots were barrel aged for 30 months before blending. The blend was then aged for an additional 12 months before bottling. Barrels were 38% new and 65% French, 35% American. The barrels were topped every three weeks and tasted and analyzed bimonthly. The barrels were racked at the wine's first anniversary and again when the blend was made. The best tasting 8 of 26 barrels of the blended wine was chosen for this bottling.

Tasting notes: This is the third vintage of this Reserve, Row Select, blend and the best so far. The color is a deep red, bordering on Garnet. The nose is restrained until the wine has a chance to breath, then brings forth clean and focused Cabernet notes brought forward by berry laced honey notes from the Merlot, vanilla and violets from the oak. The taste is focused, clean and complex, with soft tannins and deep structure. There's blackberries, dark chocolate and cedar cigar box with a hint of leather. No bell pepper, no plum, no licorice, no heat. The linear entry balloons out in the center palate then contract back to linear for the long finish. Nothing is out of place. It's perfectly balanced and delicious.

Combined pick: 10.3 tons, October 7 to 24, 2008.

Brix: Average 24.7° to 26.7° . Total barrel aged: 42 months

Unfined. Cross flow filtered before bottling, sterile bottled, Velcorin free.

SO2 at bottling 24 ppm, at release less than 12 ppm.

Bottled 190 cases, June, 2009; Released July 1, 2010.

Alcohol 15.1%, Residual sugar 0.02%.

For more information: Robert Rex, robert.rex@deerfieldranch.com

Taste the Passion

