



## 2005 Cabernet Sauvignon, Santa Ynez Valley

Appellation:	Happy Canyon(proposed appellation)
Vineyard:	Vogelzang Vineyard(non hillside section)
Varietals/Clones:	45% Cabernet Sauvignon, Clone 8/ 43% Cabernet Sauvignon, Clone 141/ Merlot, Clone 181
Harvest:	By hand, Cab Sauv on November 4/ Merlot on October 14
Yields:	Around 3 Tons/acre(~6 pounds per vine)
Crush:	Destemmed whole berries into small, open top fermenters
Innoculum:	ADY- Bordeaux
Fermentation:	Pumpovers 2 times daily for 3 weeks. Gravity drained into barrels
Barrel Regime:	Taransaud French Oak; 75% new; aged for 22 months
Racking:	3 times during Elevage
Bottling:	August 8, 2007

### Winemaker's Notes:

Cherry, spice, cigar box, cedar. Not a heavy weight, so very food friendly.

Production: 190 cases

Retail: \$34