



2005 Cabernet Sauvignon, Volgelzang Vineyard

Appellation:	Happy Canyon
Varietals/Clones:	100% Cabernet Sauvignon 100% Clone 337(Pauillac)
Harvest:	Hand harvested early morning on October 16, 2005
Yields:	Less than 2 tons per acre, (around 4 pounds per plant)
Crush:	100% Whole berry destemmed into small, open top fermenters
Innoculum:	ADY-Bordeaux
Fermentation:	4 Day cold maceration; 21 day active fermentation with pump-overs 2 times daily, 20 day post fermentation maceration.
Barrel Regime:	22 Months in 100% French Taransaud barrels, 100% new
Racking:	Racking with O2 March 2006 and August 2007 prior to bottling.
Bottling:	August 6, 2007 without fining or filtration
Production :	270 Cases(750ml)
Retail:	\$50
<u>Winemaker's Notes:</u>	Blackberry, cherry and cigar box aromas. With generous flavors of berry, barrel spice, espresso and mocha.