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2005 Columbia Valley Cabernet Sauvignon

VINTAGE

The 2005 vintage was a record breaking harvest for Washington state. It is agreed upon by winemakers around the state to be a classic growing season for the Columbia Valley. Due to seasonal weather and mature vines many consider this to be a stand-out quality vintage. Small grape clusters and prolonged time on the vine resulted in wines with intense color, balance and complex flavors.

VINEYARDS

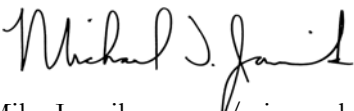
One of the advantages of having made wine in the Columbia Valley since the mid-1980s is the opportunity it's given me to work with some of the most dedicated growers in the industry. Our Columbia Valley wines are made from a short list of vineyards I consider to be among the best in the state. The diversity of these vineyards-representing many of the most mature, carefully managed sites in Washington-provides for a full range of fruit expression that allows me to craft complex, multi-layered wines true to Columbia Valley *terroir* as well as the varietal character of the grapes. Our 2005 Cabernet Sauvignon includes grapes from Champoux, Klipsun, Ciel du Cheval, Weinbau, and Red Mountain vineyards.

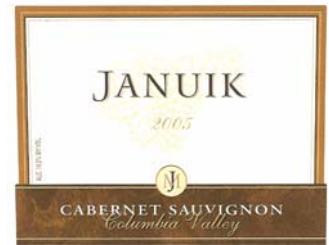
WINEMAKING

After destemming and crushing, grapes were fermented in small lots for an average time of eight days. After being pressed off, each lot of wine was moved to predominately new French oak barrels for 20 months of barrel aging during which time the wine was racked every 3-4 months.

TASTING NOTES

This supple, complex Cabernet is overflowing with ripe currant, blackberry, chocolate and warm vanilla notes in the nose. On the palate, the wine lingers with a long, supple finish.


 Mike Januik, owner/winemaker



ANALYSIS AT BOTTLING

Total Acidity0.54g/100ml
 Total Acidity..... .54g/100ml
 pH.....3.65
 Blend... .. 87% Cabernet Sauvignon;
 8% Merlot; 5% Cabernet Franc
 Cases.....1451
 Bottling Date.....July, 2007