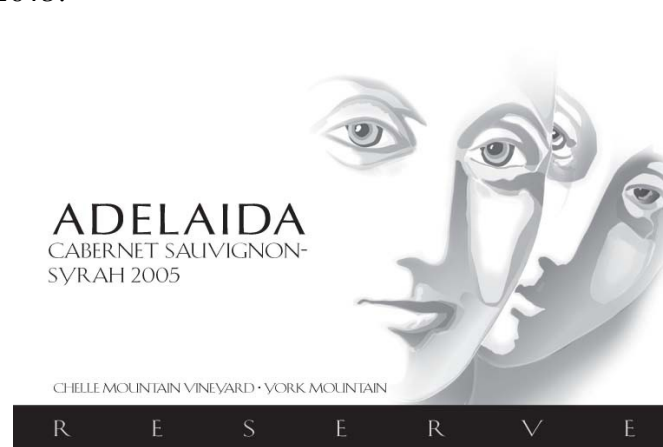


CABERNET SAUVIGNON/SYRAH RESERVE 2005
Chelle Mountain Vineyard
Cabernet Sauvignon 70%, Syrah 30%

All 13 acres of Chelle Mountain Vineyard lie within the tiny York Mountain appellation, west of Paso Robles, a mere 8 miles from the Pacific Ocean. Possessing a unique marine influenced microclimate with fog shrouded mornings and 15-20 degree cooler summer temperatures, it offers us another set of "colors" to work into our mix of wines. Emphasizing bright, more edgy fruit character, the combination of these two varieties blends the tart red berry flavors of Cabernet with the rich textural elements of Syrah, a complementary synergy.

The later ripening Cabernet arrived at the winery on Nov. 11th, some 2 ½ weeks after the Syrah. The lots were kept separate, both held in open top stainless steel tanks with native, indigenous yeast, and punched down twice daily by hand to maximize skin contact with the fermenting juice. The new wine spent 20 months in French oak (23% new barrels). Final blending occurred just before bottling in August, 2007.

Penetrating zesty flavors with a fresh, "just picked" personality, the blend is reminiscent of crushed cherries, and currants sprinkled with mineral dust. The vibrant, racy fruit stays true to its cool mountaintop origins. Its juicy acidity and mouthwatering intensity enlivens your palate with pure berry freshness. A winning combination that will grow in complexity with bottle age. Drink now through 2013.



VINEYARD DETAILS:

AVA: York Mountain
 Vineyard: Chelle Mountain
 Elevation: 1,500 feet
 Grade: 30%
 Soils: Clay Loam & Calcareous Limestone
 Clones: 7, 8, and Shiraz 1
 Rootstocks: 3309 and 5C
 Planted Acres: 10 Cabernet Sauvignon, 3 Syrah

VINTAGE DETAILS:

Variety: Cabernet Sauvignon 70%, Syrah 30%
 Cases: 305 cases produced
 Release Date: May 1, 2007
 CA Suggested Retail: \$45

HARVEST DATES:

October 21st – November 8th, 2005

TECHNICAL DATA:

Alcohol: 15.7%
 pH: 3.64
 TA: 6.2 g/L
 Brix: 25°
 Yield: 2 tons/acre
 Fermentation: five ton open top tanks, native yeast

COOPERAGE:

Barrel aged 20 months in 100% French oak (30% new).
 Bottled: August 21st, 2007, Unfined, Unfiltered.