



CABERNET SAUVIGNON RESERVE 2005 Viking Estate Vineyard

Clearly defining its mountain heritage “The Viking” shows a pedigree of intense Cabernet fruit which speaks of its unique limestone soil and precarious canyon slope. Planted on Paso Robles Westside, some 14 miles from the cooling Pacific Ocean, its 1,600 foot elevation and 30 degree slope guarantee low yields of highly aromatic blue skinned grapes. Purity of fruit and high toned berry characters result from the confluence of this optimum south facing, sun exposed site and the dramatic daily temperature swings of up to 50 degrees.

The cooler growing season of 2005 pushed back the harvest to the first week of October and allowed longer hang time, thus ensuring optimal ripeness and structure. The fruit is destemmed and allowed a temperate three day soak followed by native yeast fermentation in five ton open top stainless steel vats with two daily manual punch downs to gently break up and submerge the cap into the fermenting juice. Transferred to French oak barrels (66% new) the wine went through its natural malolactic conversion and sat undisturbed in the same barrels on its lees for the full term of maturation, over two years. Selections of the best barrels often representing the ridge top sites of the vineyard make their way into this limited Reserve designation. A full year in bottle precedes the official release date.

Initially shy, the wine opens majestically with aeration and reveals intense aromatics of black currants and classic graphite minerality. Supercharged with deep polished berry fruitiness, the fullness of ripe tannins delivers an eminence of concentration and mocha-like richness. This vintage argues persuasively for long term ageability, easily a ten year wine. On second thought, decant for one hour and drink now.

VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Viking Estate
Elevation: 1,600 feet
Grade: 30%
Soil: Calcareous Limestone
Clone: 8
Rootstock: 110R
Planted Acres: 15

HARVEST DATE:

October 4th, 2005- October 11, 2005

TECHNICAL DATA:

Alcohol: 14.5%
pH: 3.54
TA: 6.7 g/L
Brix: 24.3°
Yield: 2– 2.5 tons/acre
Fermentation: five ton open top tanks,
native yeast

VINTAGE DETAILS:

Variety: 100% Cabernet Sauvignon,
Cases: 531 cases produced
Release Date: January 1, 2009
CA Suggested Retail: \$75

COOPERAGE:

Barrel aged 26 months in 100% French oak (66% new).
Bottled: December 14th, 2007, Unfined,
Unfiltered.