



Wine Type: Sycamore Vineyard

Vintage: 2005

Director of Winemaking: Ted Edwards **Assistant Winemaker:** Brian Kosi

Percentage of each grape variety used: 87% Cabernet Sauvignon, 7.2% Merlot, 5.8 % Cab Franc

Vineyards: Sycamore Vineyard (Rutherford, Napa Valley, California) Located about 1.2 miles south of Bosche, right up against the Mayacamas Range, this bio-dynamically farmed vineyard has a rich clay loam. Sycamore Vineyard provides mountain fruit berries that are very small, yielding intensely extracted dark blackcurrant fruit and incredible depth of color and flavor

Growing Season Notes: “Hang time” is the buzzword for grapes from this vineyard in 2005. Sugars climbed steadily until about August 31, and then stalled for the first two weeks of September. We didn’t mind—we were looking for a slow ripening period that would give the vines plenty of time to develop the fruit component and soften the acidity. It all started in earnest on Sept. 29 and finished October 4th...a relatively compact harvest for Sycamore , but our patience was nicely rewarded.

Harvest Dates and Sugar: 9/29-10/4, @ 25.0-25.7 deg brix

Age of Vines and Soil Type: 5-8 years in a gravelly clay loam

Fermentation: Open and closed-top stainless steel fermenters 9-12 days at 73-88° F with 6-8 days skin contact

Alcohol: 14.3% **pH:** 3.56 **Acid:** 0.71 g/100 mL **Residual Sugar:** Dry

Aging: 24 + months in 60-gallon French oak barrels, predominantly nievre

Number of Cases Produced: 1914

Bottling Date: July 8th,2008

California Retail Price at Release:

Approximate Release Date: March `09

Life span in a proper cellar: 15-20 years

Winemaker’s Notes: Intense black currant with a spicy blueberry compote, spices are like cinnamon, aromatic cedar, black pepper and clove. Dark chocolate permeates the aroma with a hint of Moroccan olives. Good depth of flavor with dark cherry, chocolate and integrated oak spice. Full flavor...very long, clean, fruitful finish with modest tannins.

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