



Wine Type: Cabernet Bosché

Vintage: 2005

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

Percentage of each grape variety used: 91% Cabernet Sauvignon, 9% Merlot,

Vineyards: Bosché Vineyard (Rutherford, Napa Valley, California) Located west of Hwy. 29, on the famed Rutherford Bench, the Bosche vineyard has very deep gravelly soils. A seasonal creek crosses the vineyard which causes the water table to be high in the spring, providing water and nutrients for new shoot growth. As veraison approaches the water table drops, stressing the wines and intensifying the dark velvety fruit flavors.

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. 20 and finished October 20th...a relatively compact harvest for Bosche, but our patience was nicely rewarded.

Harvest Dates and Sugar: 9/20-10/20, @ 24.5-26.5 deg brix

Age of Vines and Soil Type: 9 - 17 years, well-drained soils of deep gravelly bale loam

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

Alcohol: 14.1% **pH:** 3.55 **Acid:** 0.68 g/100 mL **Residual Sugar:** Dry

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

Number of Cases Produced: 1900

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: Dark cherry, blackberry, blackcurrant, cinnamon, aromatic cedar, green olive and clove. There are hints of dark chocolate and cigar box. Good depth of flavor with black fruits, chocolate and integrated oak spice. Lively, with elegant tannins...very long, clean, fruitful finish.