

Vinoce

MT VEEDER

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NAPA VALLEY

2005 Cabernet Sauvignon Reserve

Harvest Data: Picked in small lots from October 8th –November 5th

Average Sugar at Harvest: 25.8 degrees

Fermentation: Primary in temperature controlled stainless steel, the wine is then finished in new French oak barrels.

Cooperage: 100% French oak from tonnelleries Remond, Damy, Demptos, Saury.
100% new oak with various toast profiles.

Varietal Composition: 90% Cabernet Sauvignon, 5% Merlot, 5% Cabernet Franc

Alcohol: 14.8%

Appellation: Mount Veeder, Napa Valley

Production Volume: 220 cases

Release Date: 10/31/08

Retail Price: \$75.00

Brian Nuss, Winemakers Tasting Notes: 2005 is a powerful year; the long cool growing season offered the opportunity to let the fruit hang and develop remarkable nuance and complexity. The wine defines the richness and bright aromatics of Mt Veeder, plum, currant and cassis notes wrapped around a spicy core of roasting sage, lavender and a touch of licorice and fennel seed. Tremendous length on the palate with silky, stylish tannins at the finish.

Vinoce Vineyards' Comments: Astonishing color of black rubies in the glass. Rich intense aromatics highlight this young energetic wine. 2005 has turned out to be a fantastic year for growing grapes on Mt Veeder. The precision of the wine as it travels down the palette is inspiring. Opulent fruit that never loses focus seamless integration of French oak and fine polished tannins indicative of years of evolution in the cellar.