

Surh Luchtel

Premium Handcrafted Wines

2005 Mosaïque, Red Wine, Napa Valley

Final Composition:	44% Cabernet Franc, 38% Merlot, 18% Cabernet Sauvignon
Vineyard Location:	Napa Valley
Harvest Date:	10/09/2005 through 10/28/2005
Finished Wine:	Alcohol:14.4% Ph:3.65 Total Acidity: .64g/100ml
Barrel Type:	30% New French Oak 70% 1 and 2 Year Old French Oak
Barrel Time:	19 months
Bottling Date:	June, 2007
Case Production:	1000 cases
Filtration:	None
Fining:	None
Release Date:	September, 2007

Winemaking

The 2005 was a relative cooler vintage in Napa Valley that resulted in ripe fruit, healthy acid levels and less than usual amount of dehydration. Each lot was cold soaked for 2 to 4 days and then fermented separately in open top stainless steel tanks and bins for 7 to 10 days with the maximum temperature of 86-88 degrees. The Cabernet Sauvignon lots were put through extended maceration for another 3 weeks. The lots were pressed into barrels where malolactic fermentation took place and monitored separately. They were racked 5 times before being blended and bottled in June of 2007.

Tasting Notes

As usual this elegant Bordeaux blend of Cabernet Franc, Merlot, and Cabernet Sauvignon was created with earlier accessibility in mind. The '05 Mosaïque's charming, fruit-forward aromas are apparent right out of the bottle, with rich cassis, Provencal herbs, blackberry, cherry fruit. Initially, Cabernet Franc is dominant and with aeration, the soft cherry flavors from Merlot emerge. The tannins are ripe and soft. Enjoy it with everything from portobello to porterhouse.