

Surh Luchtel

Premium Handcrafted Wines

2005 Cabernet Sauvignon, Napa Valley

Vineyard Location	Atlas Peak (56%), Howell Mountain(42%), Oak Knoll(1%), Mt Veeder(1%)
Harvest Date	10/21/2005 to 11/03/2005
Final Composition	98% Cabernet Sauvignon, 1% Merlot, 1% Cabernet Franc
Finished Wine	Alcohol: 14.6% Ph: 3.78 Total Acidity: .62g/100ml
Barrel Type	75% New French Oak, 25% once used French Oak
Barrel Time	19 months
Bottling Date	June, 2007
Case Production	700 cases
Release Date	April, 2008

Vineyard

The main source of fruit for this Cabernet Sauvignon is a hillside vineyard located on Atlas Peak. The second source is from a young vineyard up on Howell Mountain. Both are later ripening mountain vineyards located at high elevations. The fruits from these rugged vineyards are small, dark, chewy, intense and of course tannic.

Winemaking

Each lot was hand sorted, destemmed with the high whole berry content. They were cold soaked for 3-4 days before being fermented for 11-14 days with the maximum temperature of 90 degrees and then put through extended maceration for another two to three weeks. The malolactic fermentation took place in the barrel. The wines were raked 5 times before being blended with Merlot and Cabernet Franc and bottled in June of 2007

Tasting Notes

From a long, cool growing season that culminated in late season ripening with very little dehydration, the wine shows the depth and balance in addition to the usual power and complexity. The tannins are ripe and the fruit layered, so that the wine shows well with relatively a short amount of decanting. The aromas of sage, dried cherries and black fruit are followed by flavors of red currant, vanilla, dark chocolate and tobacco. By our hillside standards, its tannin levels are normal. Decanting is, as usual, the key to unlocking the wine's complex flavors. It is full-bodied, meant to be cellared for up to 8-10 years.