

Surh Luchtel

Premium Handcrafted Wines

2005 Sacrashe Vineyard Cabernet Sauvignon, Napa Valley

Vineyard Location	Napa Valley
Harvest Date	10/17/2005
Final Composition	98% Cabernet Sauvignon, 1% Merlot, 1% Cabernet Franc
Finished Wine	Alcohol: 14.4% Ph: 3.78 Total Acidity: .58g/100ml
Barrel Type	80% New French Oak, 20% used French Oak
Barrel Time	19 months
Bottling Date	June, 2007
Case Production	160 cases
Filtration	None
Fining	None
Release Date	November, 2007

Vineyard

At elevation of 750 feet above Silverado Trail due east of Rutherford, this picturesque vineyard is known for its thick skinned, dark, intense fruit. The yields are always low and the fruit so distinct, the special care it receives is reflected in the bottle.

Winemaking

The fruit was hand sorted, destemmed with the high whole berry content. It was cold soaked for 7 days before being inoculated and fermented for 11 days with the maximum temperature of 90 degrees and then put through extended maceration for another three weeks. The malolactic fermentation took place in the barrel. The wines were racked 5 times before being blended with Merlot and Cabernet Franc in June of 2007.

Tasting Notes

Plush toasty oak on the nose masks the deep complex aromas of blackberry, bacon fat, rhubarb and orange peel. Currently, it shows its youthful intensity with its ripe but young tannins. With aeration, layers of flavors are revealed by velvety oak. It shows black cherry, black currant, kirsch notes. It's so easy to drink this now but it will only get better with time.