

Surh Luchtel

Premium Handcrafted Wines

2005 Stagecoach Vineyard Cabernet Sauvignon, Napa Valley

Vineyard Location	Napa Valley
Harvest Date	10/30/2005 - 11/02/2005
Final Composition	98% Cabernet Sauvignon, 1% Merlot, 1% Cabernet Franc
Finished Wine	Alcohol: 14.7% Ph: 3.86 Total Acidity: .57g/100ml
Barrel Type	80% New French Oak, 20% used French Oak
Barrel Time	19 months
Bottling Date	June, 2007
Case Production	700 cases
Filtration	None
Fining	None
Release Date	June, 2008

Vineyard

In many of the sites where we love to work with, the location defines the wine. In this case it is purely mountain top. This vineyard is located directly east of Oakville on the next mountain east of the Vaca Mountain Range, which frames the eastern side of Napa Valley. At 1500 to 1700 feet, the vineyard is known for huge boulders, red volcanic soil and very harsh growing conditions. The berries that survive are small, thick skinned, dark, intense and tannic.

Winemaking

The fruit was hand sorted, destemmed and crushed with high whole berry content. After cold soaking for 4-6 days, it was fermented for 7-13 days with the maximum temperature of 86 degrees. One lot was put through 20 days of extended maceration in a variable capacity tank. The malolactic fermentation took place in the barrel. The wine was racked 5 times, blended with a touch of Merlot and Cabernet Franc and bottled in June of 2007, unfiltered and unfiltered.

Tasting Notes

Very dark and opaque in the glass, one whiff says wild and intense. Aromas of blackberry, current, licorice and tobacco jump out. In the mouth the wine is concentrated and intense. The tannins are completely mouth-coating, yet the acidity and fruits are evident to balance the wine out. Ample amount of oak to match the intense mountain fruit says this is a long term candidate, possibly the biggest wine we have ever made. The '05 Stagecoach is a classic example of a Surh Luchtel wine meant for long term aging. 700 cases produced.