2005 "Stagecoach Vineyard" Cabernet Sauvignon

This wine is made up of 85% Clone 4 Cabernet Sauvignon from Stagecoach Vineyard and 15% Malbec from Krupp Vineyard, both of which are atop the east side of Napa Valley at 1700 ft elevation. It was crushed separately and fermented in macro bins for 19 days. I homogenized the 2 varietals when we basket pressed to tank for settling. The wine was then placed into 90% new French oak barrels for 20 months aging.

From its dense, saturated ruby hue to its earthy, cigar box nose, this cabernet sauvignon commands attention and suggests a cellar-worthy wine. More than evident on the palate right now is the great intensity, depth and structure it possesses. Pure, focused flavors of black cherry, currant and tobacco coat the mouth, while notes of forest floor and pencil shavings add further dimension and nuance. A lingering finish offers balanced acidity and firm, chewy tannins. 235 cases were bottled and they won't be around long!

Bud break arrived early in 2005. Bloom came late in May and the summer remained cool, leading to a long hang time. The vines were thinned during summer, which allowed a uniform ripening during September and October. A long, warm fall contributed to perfect ripening weather. This in my eyes will be one of, if not the best, the best vintages of the decade from Napa Valley Cabernet Sauvignon.

Technical Data

Acidity: 0.62

pH: 3.78

Alcohol: 14.80%

Appellation: Napa Valley

Special Designation: Stagecoach Vineyard

Varietal: 85% Cabernet Sauvignon, 15% Malbec

Harvest Date: October 3rd, 2005

Bottling Date: July 17, 2007

Release Date: April 1, 2008

Production: 235 cases

Fermentation: Crushed at arrival. Fermented in MacroBins, 3-4 punch-downs daily.

ML Fermentation: 100%

Yeast: D-254 (cultured)

Fining: None

Filtering: None

Oak: 85% New French Oak, 15% Seasoned

Cooperage: Seguin Moreau "Cabernet Selection", Demptos "Cooper Select"

Months in Barrel: 20 months

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