

2005 CABERNET SAUVIGNON

The fruit for our 2005 Cabernet Sauvignon was selected from our Huerhuero Vineyard, which is planted on the premium clones 6, 15 and 337. All the fruit was handpicked in small lots during the cool of the morning to ensure perfect quality and ripeness. It was then destemmed and gently crushed into temperature controlled stainless steel tanks. To preserve varietal character, 55% of the lot was left as whole berries, with pumpovers taking place regularly to enhance color and tannin extraction from the skins. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging.

TASTING NOTES

Color: Deep dark, bright garnet

Aroma: Intense bouquet of dark sweet fruits such as blackberry and blueberry, complimented by notes of tobacco and toasty oak.

Taste: A supple, full-bodied, rich flavored Cabernet Sauvignon which has intense fruitiness (blueberry, and dark fruit), light oakiness, bright tannins and excellent balance, with a medium finish.

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2015

Store in dark dry place at 55° – 65° F

Pairing suggestions: Flank steak, braised beef, hearty dishes or a pasta dish with mushrooms and caramelized onions

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend	
10.04.05	23.8	Huerhuero	Cabernet Sauvignon	77%
10.05.05	24.6	Huerhuero	Petit Verdot	23%

Aging: 19 months in 43% new French and American oak

Bottling date: 07.12.07

Release Date: 07.01.08

Cases produced: 3661

Alcohol: 14.0%

pH: 3.47

Total Acidity: 6.67 g/l



HP. Gubler

Matthias Gubler, Winemaker

An elegant, well balanced and juicy Cabernet Sauvignon