



SELENE

2005 NAPA VALLEY CABERNET SAUVIGNON

Release: July 2008; 682 cases (750ml)

Varietal Composition: 90% Cabernet Sauvignon, 10% Cabernet Franc

Vineyards: The Cabernet Sauvignon comes from Block C-1 at the Stagecoach Vineyard perched high on the southern flank of Pritchard Hill. The Cabernet Franc comes from old vines at the Frediani Family Vineyard in Calistoga.

Wine Making: Vines looked very good across the board in the 2005 growing season. Steady rains in winter and early spring provided and ample profile of available water in the soil. The temperatures were moderate and consistent as well. The weather stayed dry through October, allowing for long hang times. The Cabernet Franc was picked in the third week of September and the Cabernet Sauvignon on October 30th.

The Cabernet Franc saw 24 days of maceration on the skins before pressing to 70% new French oak barrels. The Cabernet Sauvignon was on skins for 20 days and aged in 85% new French oak. The wine was blended and bottled in late June 2007.

Tasting Notes: Fresh blackberry, jammy raspberry, dark chocolate truffle, violets, fresh tobacco, graphite, and creamy vanilla. Flavors in the mouth show lots of black fruit, with very good impact and intensity, rounded by full, chewy texture, leading to a long, satisfying finish.