

# RIDGELINE

MOUNTAIN VINEYARDS

## 2005 CABERNET SAUVIGNON ALEXANDER VALLEY



### ■ THE VINTAGE

The vines woke up early in 2005 getting an early start. May was very cool and wet, delaying bloom and harvest. This late start could have made for a problematic vintage, but an exceedingly benign and long Indian summer enabled harvest to last almost until Thanksgiving enabling us to harvest each block at its optimum ripeness. The grapes for this Cabernet Sauvignon were picked in mid-October, a full two weeks later than usual.

### ■ THE VINEYARD

The grapes for this Cabernet Sauvignon were grown at Ridgeline Vineyards, Codorniu's estate vineyard property on Oak Mountain east of Cloverdale at the north end of the Mayacamas mountain range; a steeply angled vineyard that looms high above the Alexander Valley floor. Ridgeline Vineyards is composed of six unique vineyard blocks at elevations ranging from 400- 1700 feet. The blocks are planted to the five classic Bordeaux varietals at an east-west exposure for maximum sunlight and on a north-south vertical axis for ideal drainage. This orientation, combined with limestone soils threaded with interlacing natural mineral springs, provides remarkable conditions for cultivating site-specific, terroir-driven Cabernet Sauvignon.



### ■ WINEMAKING

Following hand-harvesting, the grapes were de-stemmed and passed through gentle rollers which split open approximately 80% of the berries. This assisted in producing an extracted yet fruit-forward wine. Alcoholic fermentations were in small tanks to preserve the flavor integrity of each vineyard block. A combination of gentle irrigation pump over, more assertive punch downs, and rack and return delestage were utilized to control extraction and fermentation temperature. Lots were pressed directly to barrel with malolactic fermentation finishing in the barrel to enhance aromatics and mouth feel. Post-alcoholic fermentation, extended maceration, was used for further phenolic development. During aging the wines were racked several times to clarify, blend and mature the wine.

### ■ TASTING NOTES

Focused boysenberry and wild blackberry complimented with abundant spice. Vanilla, clove, dark chocolate and a hint of cedar finely knit together in a seamless wine that has power, sophistication, and complexity. The vibrancy of the fruit and tannin guarantee this wine will continue to improve with age.

#### RELEASE DATE:

April 2009  
4,075 Cases  
Produced

#### VARIETAL COMPOSITION:

94% Cabernet Sauvignon,  
3.5% Merlot, 2% Cabernet  
Franc, 0.5% Malbec

#### VINEYARD:

One in  
Alexander  
Valley

#### AVERAGE SUGAR:

25.3° Brix  
Average at  
Harvest

#### COOPERAGE:

Aged for 25 Months  
in 50% New,  
50% Used French Oak

#### TECHINICAL DATA:

Alcohol Content  
14.6%  
by Volume