



THE 2005 GROWING SEASON was long and cool in the Napa Valley. The season started with a late bud break, and cool temperatures prevailed throughout the year and into the beginning of September. Fortunately, fall brought warm temperatures and plenty of sunshine, allowing the grapes to achieve ripeness of flavor and tannin.

**CABERNET** has always been a mainstay in the winemaking program at Stags' Leap Winery. Winemaker Kevin Morrisey blends a combination of estate fruit and grapes from select Napa Valley growers to create this wine. Much of the estate vineyard is planted to **CABERNET SAUVIGNON** where deep, well-drained, loamy volcanic soils make this a perfect place to grow **CABERNET**. The fruit for this wine was hand-picked in small bins and fermented separately in a combination of open and closed top fermentors to maximize concentration and extraction in the finished wine. The wine was aged in 100 percent French oak barrels (50 percent new) for 24 months. A year into the aging process Kevin assembled the final blend so that the wine has a chance to marry before bottling.

This wine opens with aromas of cassis and plum, with notes of earth, leather and cocoa



Location: The Winemaker's Cellar — Stags' Leap Manor House

powder in the background. Dark, dense layers of black cherry, blackberry and cranberry greet the palate, and are supported by supple tannins and a full mid-palate. A lengthy finish of plum compote, roasted coffee and baking spices completes this classic Napa Valley **CABERNET SAUVIGNON**.

**2005 CABERNET SAUVIGNON**

Cabernet Sauvignon	95%
Cabernet Franc	4%
Merlot	1%
Release Date	February 2008
pH	3.74
TA	0.61
ALC.	13.9%
Bottled	January 2008