



Growing Conditions

If we were to use just one word to define this vintage it would have to be BALANCE. The gods smiled and let loose the rains. The natural accumulation of salt buildup, typical in semi-arid climates like ours, was washed away leaving the soil cleansed and refreshed. The vines responded with a profusion of foliage and fruit. With respect to such vigorous growth, balance is critical.

In the case of the '05 crop, there were plenty of energy producing leaves to support healthy development of abundant fruit clusters. This can be a very desirable circumstance for a viticulturist. Not only does it lighten the farmer's intrinsic anxiety load and allow for sounder sleep, it provides excellent opportunity for fine tuning. By dropping fruit and pulling leaves, a conscientious grower can focus the vine's energy expenditures or facilitate ventilation or affect sun exposure – small adjustments aimed at further refining the delicate balance of growth factors. Thus a season like '05, with plenty of growth – both leaf and fruit – provides the winegrower with a significant advantage in terms of management options and the ability to cultivate the best quality fruit possible. And, as the apple does not fall far from the tree, great wines are reflections of their vines.

Tasting Notes

Aromas of blueberry, orange spice, black olive and classic blue flowers emerge after a few minutes. Rich full bodied flavors of dark fruit that are clean and pure. The wine finishes with ripe tannins and strong acidity that carry the fruit and linger in the mouth for minutes. Give this wine some time to open up and if cellaring is an option, it should only improve over the next 5 - 8 years.

...some tapenade notes intermixed with floral smells (co-fermented with tiny quantities of Malvasia, a white grape), lovely texture, and loads of black cherry and berry fruit in a silky-textured, medium to full-bodied style with beautiful purity and length. Drink it over the next 3-4 years. 90 points
Robert Parker, The Wine Advocate

Production Notes

140 cases produced
15.1% alcohol
Native Yeast for both Primary and Malolactic Fermentations
Not Fined and Not Filtered