



CONTINUUM 2005

is a blend of

58% CABERNET SAUVIGNON, 23% CABERNET FRANC AND 19% PETIT VERDOT

VINTAGE NOTES: 2005 had a healthy rainfall and cooler weather conditions than usual, allowing for a slower development of maturity and tannins in the fruit. The cool growing conditions show in the deep color of the wine, and in the very fragrant and intensely complex fruit aromas. July saw a heat spike that helped bring the sugar levels up, but August and September cooled down again for an extended hang time. Throughout the growing season we balanced the vine through cover crop, shoot thinning, and through frequent and timely crop reduction.

GRAPE SOURCING: 87% Oakville and 13% Stag's Leap

TASTING NOTES: The 2005 Continuum is a dense, beautifully harmonious, rich and aromatic wine with very expressive and generous flavors. It has a warm and enveloping entry, rich middle palate and long finish. Descriptors include rose petal, brown spice, sandalwood and cardamom, lingering with flavors of graphite and licorice on the finish. It shows a suppleness and generosity that makes it approachable now, with a firmness of supple tannins that promise a long and beautiful life.

PRODUCTION: The grapes are hand harvested into small lug-boxes, hand-sorted and fed by gravity into small French oak tanks for fermentation. Throughout the fermentation and extended maceration we wet the cap with aerative pump-overs. This ensures maximum exposure of the wine to the yeast lees for added richness. The wines are then pressed directly into 100% new French oak barrels keeping the yeast lees with the wine. The final blend is established early on in aging, allowing the wine to integrate. Bottled unfined and unfiltered.

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