

# C A L D W E L L

## 2005 CALDWELL GOLD CABERNET SAUVIGNON RESERVE

*Napa Valley, Caldwell Vineyard, Block 15*

### VINEYARD

First planted to grapes in 1982, the Caldwell Vineyard boasts all of the essentials needed to grow consistently great fruit. The soils are shallow (two and a half feet deep), reddish brown in color, low in nutrients and laced with volcanic ash and fist-sized rocks. The vineyard has a northwestern exposure, moderating daytime temperatures and extending the warmth of the sun into the late afternoon. At 500 feet above sea level, the site sits above the daily fog that regularly blankets the region.

### WINEMAKING

Earnest assessments of the grapes for physiological ripeness begins as the sugars reach 25 degrees brix. Grape samples are then evaluated daily for color, aroma, and flavor of the skins and juices. The decision is made to pick all or part of a vineyard block when ripeness is considered optimal. The primary fermentation is in small stainless steel and French oak tanks. Depending on the grape variety, an extended maceration may last 21 to 55 days before the young wine is pressed and transferred to small French oak barrels for aging.

### TASTING NOTES

This deeply opaque, ruby wine expresses a lushly perfumed bouquet of fresh blackberries, sun kissed figs, Belgian dark chocolate and Cuban cigars with overtones of rich dark coffee beans, black licorice, cloves and black pepper. A voluptuous and round mouthfeel offers sumptuous jam, figs and cassis, with a hint of vanilla bean and hazelnut. Balanced and structured with lingering soft tannins and a silky long finish. Drink over the next 7 years.

### DATA

Composition: 100% Cabernet Sauvignon  
Appellation: Napa Valley, Caldwell Vineyard, Block 15  
Winemaker: Philippe Melka  
Aging: 24 months French Oak  
Alcohol: 14.2%  
Production: 4163 cases