



2005 – ‘Scandale’ Estate

VARIETAL:	<i>98% Cabernet Sauvignon 1% Petite Sirah 1% Petit Verdot</i>
VINEYARD:	<i>St. Helena Winery Vineyard, Block #3 and #4</i>
WINEMAKING:	<i>Fermented with Lavin D254 yeast Cold soak at 50 degrees – 5 days Maturation period – 11 days Maceration period – 4 days Racked only 4 times Wine chemistry; - 25.5 Brix at harvest - 3.68 pH at bottling - 0.64 TA at bottling Bottled unfinned and unfiltered</i>
BARREL AGING:	<i>20 months in 85% new and 15% once used French Oak Barrels; - Exclusively o Marcel Cadet o Vicard ,, and o Seguin Moreau</i>
ALCOHOL:	<i>14.6% by volume</i>
BOTTLING DATE:	<i>June 18, 2007</i>
TARGETED RELEASE DATE:	<i>October 1, 2008</i>
PRODUCTION:	<i>50 cases</i>
WINEMAKER’S NOTES:	<i>The 2005 Cabernet Sauvignon Scandale exhibits superb finesse and ripeness, but, atypically for this Napa Valley - styled vintage, it possesses enormous weight and richness. Beautifully rich, full-bodied, and powerful as well as seamless, it should turn out to be a superb example from this grand cru site. Not yet released.</i>