



## **2005 – ‘Sympa’ Reserve**

VARIETAL:	<i>100% Cabernet Sauvignon</i>
VINEYARD:	<i>St. Helena Winery Vineyard, Block #1</i>
WINEMAKING:	<i>Fermented with estate native yeast Cold soak at 50 degrees – 6 days Maturation period – 12 days Maceration period – 6 days Racked only 2 times Wine chemistry; - 26.8 Brix at harvest - 3.69 pH at bottling - 0.66 TA at bottling Bottled unfinned and unfiltered</i>
BARREL AGING:	<i>20 months in new French Oak Barrels; - Exclusively o Taransaud o Darnajou o Vicard o Seguin Moreau,, and o Bossuet</i>
ALCOHOL:	<i>14.93% by volume</i>
BOTTLING DATE:	<i>June 18, 2007</i>
TARGET RELEASE DATE:	<i>October 1, 2008</i>
PRODUCTION:	<i>276 cases</i>
WINEMAKER’S NOTES:	<i>The awesome 2005 Cabernet Sauvignon enjoyed a remarkable 6-day soak as well as a 6-day maceration on its skins. While the tannin is high, it is barely noticeable given the wine's extraordinary richness, concentration, and seamless texture. The opaque blue/purple color is followed by spectacular aromatics consisting of crème de cassis, mocha, cherries and blueberries.</i>



*This deep, opulent, full-bodied, profound 2005 will rival the Sympa Cabernets from 2001, 2003, and 2004. Anticipated maturity: 2010-2025. Sympa, which is already a so-called "cult" wine, seems to have pushed the envelope of quality even higher ... as hard as that is to believe. As always, the truth is in the bottle. Not yet released.*