

2005 **EDGE** FACTSHEET

- 92.4% Cabernet Sauvignon
- 4.8% Merlot
- 2.8% Cabernet Franc
- 14.1% Alcohol
- 0.58 TA / 3.72 pH
- 16,000 cases produced
- Release Date: June 1 2007

HARVEST NOTES : The front page of the Napa Register wrote “Vintners call the 2005 wine grape harvest... one of the best vintages”. Moderate weather conditions throughout the harvest season provided a slow and steady rate of maturation, which was confirmed by fully developed flavors, and ripe skins and seeds seen in the fruit as it came into the winery. These conditions produced good quality, coupled with rich color in the skins and good acidity, producing dark, flavorful wines.

WINEMAKING NOTES: Our program follows traditional French winemaking practices with techniques including the use of cold soaking and extended maceration (averaging 23 – 32 day), and frequent pumping over. The 2005 vintage was aged in both French and American Oak for sixteen months, and barrels were racked once every six months. The wine was bottled in April of 2007.

TASTING NOTES: The opulent and lush cherry nose is balanced with a rich palate of deep black cherry and currant with a slight note of vanilla. The medium bodied palate continues with flavors of chocolate, spice, and sweet oak on the finish. The long finish is accentuated by structured, yet silky tannins. Drinkability: Now to 2011.

VINEYARD NOTES: The Edge Cabernet Sauvignon was sourced from the best vineyards throughout the Napa Valley. Most of the vineyards are vertically trellised to allow the grapes the best sunlight exposure. The crop is carefully thinned to allow a low yield, necessary for the best quality grapes.