



2005 Alexander Valley Cabernet Sauvignon

The 2005 Optima Alexander Valley Cabernet Sauvignon is characterized by a wonderful forward, rich nose with generous bright fruit and deep, concentrated, multi-layered aromas of Black Cherry, Boysenberry, Raspberry, Chocolate and Lavender. Elements of sweet oak and vanilla carefully complement the ripe fruit flavors and the round, rich middle. Supple, yet with a weighty, very fruity mouthfeel and a medium tannic finish. The wine will cellar for years to come adding roundness and complexity.

Aromas of

The 2005 Vintage was produced from a premier Alexander Valley vineyard. The Cabernet Sauvignon was picked a day later on October 27, 2005 at 26.2 degrees brix. The grapes were fermented 10 days to dryness, then macerated an additional twenty-one days to soften and develop the tannins. Following pressing 90% of the wine was moved to 60 gallon French Oak barrels, 10% into American Oak where it received four gently barrel to barrel racking's. These racking's clarify the wine naturally, and eliminate the need for filtration. This vintage was barrel aged for twenty-two months prior to bottling.



Appellation	100% Alexander Valley
Alcohol	14.5%
pH	3.77
Total Acid	6.04g/L
Residual Sugar	NONE
VA	0.97g/L
Total Phenols	3100ppm
Composition	100% Cabernet Sauvignon