

2005 SONGBOOK

This wine is the result of a handshake

Vintage

In 2005 we experienced a cool, dry start to the growing season, quickly replaced by a prolonged period of warm, wet weather throughout spring. Warm, damp soils promoted continuous vine growth, while ideal temperatures during bloom ensured perfect fruit set. Due to an excessive amount of fruit, repetitive thinning was required during the perfect summer growing conditions. A lack of excessive heat spikes or adverse weather patterns during fall allowed us to pursue record hang times, leaving some fruit on the vines into November. The result was a harvest yielding a record crop of complex berries. Creative vineyard management and winemaking practices allowed for a harvest of exceptional quality, producing wines of unusual depth, complexity, and elegance.

Vineyards

Fruit for the 2005 Songbook was sourced from two of David Abreu's personal properties, each of which is located in unique and diverse terroirs in the St. Helena region of the Napa Valley. These properties produce fruit of uncommon character resulting from proprietary clones, extremely low yields and meticulous farming. The result is a winemakers dream.

Winemaking

Grapes were picked in the darkness of the early morning hours and immediately subjected to rigorous selection by our berry-by-berry hand sorting process. The berries were gently delivered to tank by our unique crane system, minimizing disruption of berry integrity. Cold soaks lasted approximately five to seven days and fermentations were managed via a combination of *delestage* and pumpovers. Extended maceration from three to five weeks fine-tuned our tannin profiles, and allowed us to perfect mouth feel and wine complexity. This Cabernet Sauvignon underwent eighteen months of *elevage* in 80% new French oak and 20% once-filled French oak.

Winemaker Notes

This wine boasts extraordinary aromas with multiple layers soaring from the glass. Initial aromas reveal black cherry, orange zest, tiramisu and cardamom, off-set by nuances of vanilla. Give it an hour and new layers of raspberry, chocolate cake, jasmine and iris root delight the nose. A texture composed of rich, ultra fine tannins showcase a bounty of flavors ranging from cassis and tamarind sauce, to dusty earth, wet stone, and the plushness of black fruits. The wine finishes with richness and elegance, displaying its potential for great longevity.

Analysis

Composition:	88% Cabernet Sauvignon, 4% Merlot, 4% Malbec, 4% Petit Verdot
Alcohol:	15.5%
Bottled:	June 2007
Release:	March 2009
Production:	125 cases
Average ton/acre:	2.5 tons/acre