



# Soléna

## 2005 CABERNET SAUVIGNON

### *Klipsun Vineyard*

#### VINEYARDS

Harvest Date  
*October 9, 2005*

Yield      Brix  
*3 tons/acre    25.7°*

#### THE WINE

Varietal  
*100% Cabernet Sauvignon*

AVA  
*Red Mountain, Washington*

Alcohol    pH  
*14.7%    3.88*

Production  
*200 cases*

Release Date  
*November 2009*

Winemaker  
*Laurent Montalieu*

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#### TASTING NOTES

*A bright wine offering aromas of dust, ripe red cherry, dried plum, vanilla and baking spices.*

*By mouth there are bright red fruits, delineated with a dynamic dried cranberry edge, surrounded by spice, celery seed and toasted herb over moderate tannins that trail into a warm, persistent finish.*

#### THE VINTAGE

Warm summer months, cool autumn temperatures and a mild winter yielded a record wine grape harvest for 2005. Moderate winter temperatures and a warm, long-lasting summer led to prolonged hang-time which resulted in deep, concentrated flavors. Red and white production maintained an equal 50/50 ratio and winemakers statewide reported small grape clusters with intense color, balance and ripe flavors.

#### THE VINEYARD

We source the grapes for our Cabernet Sauvignon from a few rows in the oldest blocks of Klipsun Vineyard. This is the only fruit that we obtain from Washington State. The vineyard was planted by David and Patricia Gelles in 1984 to mostly bi-lateral cordon with an average of 750 plants to the acre. The vines have a light canopy, keeping the foliage to a minimum, especially on the east side of the vine. Red Mountain Appellation is in an arid desert region, west of the Yakima and Columbia rivers. Characterized by daytime temperatures of 90°F, nighttime temperatures can drop below 50° F. The western-exposed vineyard ensures the fruit receives the peak heat and light later in the day.

#### VINIFICATION

This wine was hand-crafted to achieve a fully extracted and complex style. Cold maceration preceded the open-top, oak tank fermentation. The grapes received 25 days of skin contact and daily punchdowns. The juice was gravity-fed directly to barrels. 100% malolactic fermentation occurred during a 5 month period. The wine spent 27 months in French oak (0% new, 100% two-year-old) barrels. This wine was bottled unfiltered and fined with traditional egg whites.