

HL

HERB LAMB VINEYARDS



## 2005 HL Cabernet Sauvignon

### Winemaking Notes:

The 2005 HL Cabernet Sauvignon shows intense dark color – one of the darkest we’ve ever produced. On the nose the wine unleashes deep black cherry, currents, coffee, mocha, and black licorice aromas typical of our wines. This vintage also shows a little pencil lead and minerality, with classic current and cassis in the nose.

Although not as concentrated as the 2004 or 2006, on the palate the 2005 vintage has great weight and extraction, and it shows immense length with balanced tannins. As it opens up, the lush red fruits are most evident in the mouth, with a little blueberry spice and a hint of peppermint, licorice and strawberry. With airing, the cassis and current flavors become pronounced, highlighting the abundant mountain fruit so familiar in the HL Vineyard wines. While not overly dense, the 2005 is still plump and juicy with lovely highlights of new French oak.

### Winemaking Notes

The 2005 growing season became one of the coolest vintages to date as heavy, constant spring rains and floods delayed the vines’ budding. But warm dry weather persisted throughout the late summer months, with typical heat spikes in July, and the infamous Indian summer helped to fully ripen grapes well into November.

Overall, the 2005 growing season was most similar to the 1997 and 2007 vintages, where crop levels were fairly high because of the extended cool weather and lengthy rains, but wines with beautiful, plush and concentrated flavors were created – a rare combination of quantity and quality.

### Technical Data:

Alcohol: 14.4

Barrels: 100% new French oak

Appellation: Napa Valley

Case production: 115

Vineyard: Herb Lamb Vineyard