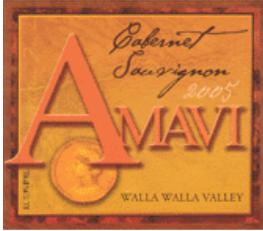




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2005 Cabernet Sauvignon



Winemaker's Notes:

The 2005 Cabernet Sauvignon is beautifully structured and complex yet softly layered and appealing throughout. The wine is pleasantly aromatic with the essence of ripe berries and a light earthiness, and the flavors are well integrated. Dark fruit and cassis flavors are followed by hints of dry herbs, chocolate and spice.

This year's vintage is a blend of 76% Cabernet Sauvignon, 14% Merlot, 9% Syrah and 1% Malbec. The Cabernet Sauvignon is the backbone of the blend, adding structure and body, while the Merlot adds flavor and depth. The small amount of Syrah increases the overall softness while the Malbec adds a nice touch of earth.

The 2005 Vintage:

The 2005 vintage started off as a big challenge because the previous year has been a freeze year with very little fruit to harvest. I was somewhat anxious and worried about how the vines would come back. We spent extra effort pruning, shoot thinning and crop thinning to make sure the fruit came back evenly.

We are very grateful that Mother Nature provided us with a fantastic wine-growing season. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. Then the weather cooled off a little earlier than usual, dropping into the 80s around the end of August. This cooling-down period maximized flavor development. The wines from the 2005 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	76% Cabernet Sauvignon, 14% Merlot, 9% Syrah, 1% Malbec
Vineyard(s):	43% Pepper Bridge Vineyard, 25% Seven Hills Vineyard, 17% Les Collines Vineyard, 15% LeFore Vineyard
Appellation:	Walla Walla Valley
Oak Program:	35% new oak, 65% used oak 52% French oak, 34% American oak, 14% Hungarian oak
Harvest Date(s):	September 21 through October 25, 2005
Finished Alcohol:	13.9% by volume
Total Production:	4,910 12/750 ml cases and 15 cases of magnums
Bottling Date:	February 6-8, 2007
Release Date:	Summer 2007

