



# COHO

## **Wine: 2005 SummitVine Ranch Cabernet Sauvignon**

Harvest:	Hand-picked on October 20, 2005
Appellation:	Diamond Mountain District Appellation, Napa Valley
Varietal Composition:	100% Cabernet Sauvignon
Brix at Harvest:	25.5 Brix
PH:	3.48 pH
Total Acidity:	7.1 g/L
Crush:	100% whole berries
Pre-fermentation:	2 day cold soak at 50 degrees F
Fermentation:	7 days primary, malo-lactic fermentation in barrel
Peak Temperature:	93-94 degrees F
Aging:	22 months in barrel
Oak:	100% French oak, 45% new for the vintage consisting of Allier, Tronçais, and Center of France Forests, medium and medium plus toast
Bottled:	August 13, 2007
Produced:	399 cases produced
Release Date:	May, 2008

### **Winemaker's Notes:** \_\_\_\_\_

This wine comes from SummitVine Ranch Vineyard, located at 1800 feet elevation in the Diamond Mountain District. Its northwest hillside exposure provides plenty of hang-time, and the long, sunny days slowly ripen the grapes to perfection. It is very dark and rich, with intense black cherry and black olive aromas and layers of velvety currant, black cherry and blackberry fruit in the mouth. Stunning and remarkably elegant, with a dense core of fleshy, black fruit and nuances of mocha, cedar and spice, immaculately balanced with toasty oak leading to a long and complex finish and firm, integrated tannins.

### **Finished Wine Statistics:**

Alcohol: 14.5%                      Ph: 3.68 pH                      TA: 5.8 g/L