



Conn Creek®

N A P A V A L L E Y

TASTING NOTES

“Plums, coffee and wood spice aromas are nicely integrated. Mocha chocolate flavors and a lively, dried cranberry mid-palate lead to a bright cherry lingering finish.”

Mike McGrath, Winemaker

THE VINEYARDS

- 2005 was a bountiful harvest, creating aromatic and flavorful wines due to the extremely long growing and maturity seasons. The resulting wines possess vivid aromas and fruitful flavors.
- Cabernet fruit from Collins Vineyard, Conn Creek's original vineyard, provided the backbone for this bottling. Located just north of St. Helena, this vineyard produces well-structured, small berries with concentrated, complex flavors.
- In addition, grapes from 8 other sub-AVA regions of Napa Valley contributed to the blend, lending layered complexity and distinction.

THE WINEMAKING

- Fermentation temperatures and pumpover regimes were administered to enhance the wine's aromas and structure.
- Individual vineyard lots were barrel aged separately for 26 months in 40 % new and 60% one-year-old French oak.
- The final blend received fining prior to bottling to achieve supple tannin integration.



THE STATS

First harvest date: September 22, 2005

Blend: 82% Cabernet Sauvignon
7% Cabernet Franc
5% Merlot
4% Malbec
2% Petit Verdot

Fermentation: 8-10 days
D-254, D-80, D-21, BM45,
and Premier Cuvee yeasts

Alcohol: 14.8%

Total acidity: 0.61 g/100 ml

pH: 3.56

Case production: 30,000 cases