

## TWO | VINES

## 2005 CABERNET SAUVIGNON

**GROWING SEASON**

- August 15 marked the beginning of the earliest harvest on record.
- Warm summer months contributed to uniformity of berry maturation.
- A temperature drop in late summer cooled the vineyards and allowed the grapes extra hang time to enhance flavor and aromatic development.
- Moderate weather conditions during harvest, contributed to mature fruit with intense flavors, good sugar development, and high natural acidity across varieties.

**VINEYARDS**

- Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- Soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vines are planted north to south on south and southeast facing slopes.

**VINIFICATION**

- Grapes were destemmed, crushed, and inoculated to begin fermentation.
- Twice-daily pumpovers were performed during fermentation to extract color and flavors.
- This lightly oaked wine aged up to 12 months in the barrel, depending on the lot.

**TASTING NOTES**

*"This minimally oaked Cabernet Sauvignon presents fruit-forward aromas and flavors of slight cherry and blueberry throughout the wine; it balances out with fruit, soft oak, and hints of coca on the lingering finish."*

*Ray Einberger*

Ray Einberger, Winemaker

**VINEYARDS**

Washington State  
Columbia Valley

**VARIETIES**

Cabernet Sauvignon

**HARVEST DATE**

September 22, 2005

**FERMENTATION**

7-10 days on skins

**ALCOHOL**

13.5%

**TOTAL ACIDITY**

0.56

**PH**

3.66

