

Seven Stones

ST. HELENA, CALIFORNIA

TECHNICAL SHEET

2005 Seven Stones Cabernet Sauvignon (Inaugural Release)

Winemaker's Notes:

Full bodied, with a deep purple color, this wine reveals rich, dark fruit, earth and hints of spice. A smooth texture covers the palate, evolving into a long, complex finish.

Benefits from decanting and will improve over the next decade.

HARVEST DATE:	September 30 – October 19
BRX AT HARVEST:	26.9-28.9
VINIFICATION:	2-4 days cold soak, 9-10-day fermentation, 9-22 days maceration. Total skin contact up to 34 days. Fermented in small, stainless steel tanks and in barrel.
VARIETALS:	90% cabernet sauvignon, 10% merlot
VINEYARD:	50% Thorevilos cabernet sauvignon, 40% Seven Stones cabernet sauvignon, 10% merlot.
ALCOHOL:	15.5%
TA:	.57g/100ml
pH:	4.05
DRY EXTRACT:	35.3 g/L
SUGGESTED RETAIL PRICE:	\$175