

Trinchero Napa Reserve Main Street Vineyard Cabernet Sauvignon 2005

HARVEST INFORMATION

Date: October 7, 2005 & October 14, 2005

Brix: 25.8

pH: 3.69

T.A.: .55g/100ml

WINE INFORMATION

Composition: 100% Cabernet Sauvignon

Alcohol: 15%

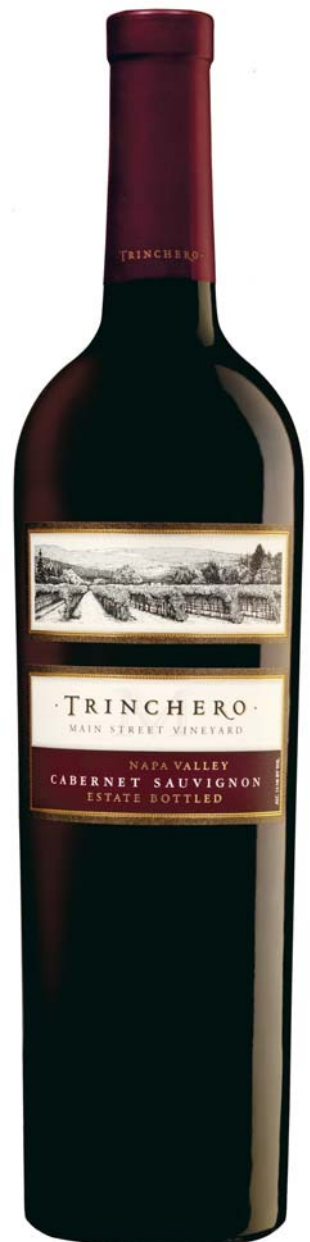
T.A.: .60g/100ml

pH: 3.61

Oak: 18 months, 92% French, 8% Hungarian; 44% new

Cases: 4,600 6-pack cases

Release Date: October 2007



VINEYARD

The 22-acre Main Street Vineyard is located at the southern end of the St. Helena AVA, considered by many to be the perfect ripening zone for Cabernet Sauvignon. Main Street is a level site with good sun exposure and excellent air circulation.

WINEMAKING

After a cold pre-soak, the grapes were fermented using the rack-and-return method (delestage) favored by leading Bordeaux chateaux. In addition to increasing color and flavor, this process allows for the removal of seeds, which reduces astringency and produces more supple tannins. To further soften tannins and create a more generous texture, the wine was exposed to air during fermentation and barrel aging. The wine spent 18 months in a combination of new and used barrels (92% French, 8% Hungarian). To preserve the texture and character of the fruit, this Cabernet Sauvignon received only a light filtration.

TASTING NOTES

Aromas of brioche, cassis and coco are accented by spicy black pepper notes on the palate. Succulent and smooth with good concentration and depth.

CHEF NOTES

The dark chocolate and cherry flavors coupled with moderate-plus acidity and subtle tannins of our Main Street Cabernet Sauvignon create a perfect food and wine marriage. Our Culinary Center Chefs often showcase our flagship wine with grilled steak topped in a wild mushroom sauce.