



MADROÑA

Estate Grown

2005 Cabernet Sauvignon

Released July 2008

Facts

Estate Grown

El Dorado County

Blend:

89.0% Cabernet Sauvignon

5.5% Merlot

5.2% Cabernet Franc

0.2% Touriga Nacional

Aging: 22 months in French,
American and
Hungarian Oak
(35% new oak)

pH: 3.75

TA: 0.55 g/100ml

Alcohol: 14.8%

Bottled: August 8, 2007

Production: 413 cases

Cellaring: 5-7+ years

Suggested Retail Price: \$26.00

Madroña's Cabernet Sauvignon is a striking example of what a high mountain vineyard can produce. The grapes are very small-berried resulting in a wine of deep color, intense fruit, and full-bodied texture. Traditionally blended with Cabernet Franc for aromatic complexity and Merlot for tannin structure, we age this wine in the finest French and American oak. Our customers constantly search out older vintages of our Cabernet Sauvignon as it is known to age quite gracefully.

The 2005 Vintage

OK, so we've been producing Cabernet Sauvignon as a varietal under the Madroña name since the 1978 vintage. That's 27 years of experience...27 years of trial and error...27 years of faith and prayer. And the fact is, the 1978 vintage is holding its own and still tasting great. So with all these years of experience, what have we learned? Our mountain vineyards produce some of the finest Cabernet Sauvignon grapes in California.

With this said, we finally decided to invest in barrels worthy of the grapes, thus producing our first Reserve Cabernet Sauvignon.

Timidly, I worked with the new barrels, holding a deep-seeded fear that the characters I love in our Cabs, the herbaceous/fruit balance, would be overwhelmed by the sweetness of the oak flavors. I should have more faith in our grapes. Not only does the Cabernet shine, but the balance of fruit and spice is positively exciting.

The aromas are all Cabernet Sauvignon. Hints of green olive and bell pepper marry wonderfully with deep, dark currant and tree-ripened cherry. There are even enticing notes of pipe tobacco, leather and freshly-turned loam in the aromas, emphasizing the most interesting aspect of Cabernet Sauvignon...its complexity.

The palate has a denseness and richness in the mouthfeel that comes predominantly from the integration of wine and oak. With oak sweetness lays the foundation on which the Cabernet cherry and plum characters build, incorporating the young tannins as an attribute of a great wine. Search a little deeper, and an intriguing pairing of molasses and soy sauce spice seeps into a layer of luscious boysenberry fruit. And man how this wine lingers on the finish, just beaconing the senses for one more sip.

I can't say that we have always learned much from our years in the business, but I truly think the '05 Reserve Cab is a spectacular wine. Who knows where we'll go from here!

Madroña Vineyards

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