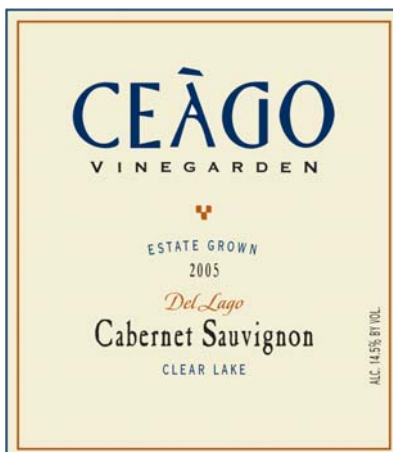


Ceago 2005 “Del Lago” Cabernet Sauvignon



Grape Source:

100% estate grown and hand harvested from our certified Biodynamic® vinegarden in Lake County, California. These grapes were harvested on October 15th, 2005 at 25.4° Brix.

Cooperage:

100% French oak barrels
14 months in barrel
40% new, 40% 1 year old, 20% 2 year old

Technical Data:

Lake County, Clearlake AVA
14.0% Alcohol by volume
0.01% RS
0.58 / 3.70 pH
400 cases produced
Certified Biodynamic® by Demeter®

Growing Season:

The 2005 growing season started off with a wet spring which allowed the water to stay present within the soil throughout the mild and warm summer. There was a beautiful and extended fall that allowed for constant ripening and produced excellent fruit.

Vinification:

This fruit was harvested in ½ ton bins; crushed and gravity fed into five-ton open top stainless steel fermentation tanks. The crushed and whole berries were cold soaked for five days at 50° F (10 C°) and then the fermentation was allowed to start using a combination of cultured and natural yeast. The ten-day fermentation used a both pump over and punch down techniques. Once sugars dropped to 1° Brix, the wine was pressed in a small Marzola basket press. After pressing, the wine was racked into small cask new Bordeaux barrels where the fermentation process was allowed to finish.

Winemaker Notes:

This wine has aromas of red cherry, mocha, cinnamon and spice that distinguishes Lake County's finest Cabernet Sauvignons. Its ripe fruit is supported by sweet and soft tannins with well-integrated oak. Enjoy with a wide array of meats, pastas and artisan cheese.