



2005 DYER Vineyard Cabernet Sauvignon

Diamond Mountain District, Napa Valley

Site Description: Dyer Vineyard is a 2.3 acre vineyard situated on a bench, mid-slope on Diamond Mountain. The exposition is north facing and the slope is 7-10%. The site is probably an ancient land slide- rocky with fine volcanic soil and gravel ranging from ash to richer red soils. The site was planted to vineyard in 1993 by Bill and Dawnine Dyer.

Winemaking Philosophy: We favor a restrained, balanced style of winemaking that cultivates the unique characteristics of a vineyard. Over 15 years we have refined the varietal selection in the vineyard to Cabernet Sauvignon, Cabernet Franc and Petit Verdot. All 3 varieties are harvested on the same day and co-fermented. We employ a short (3-5 day) cold soak prior to the fermentation, the maximum temperature of fermentation is 85 degrees F, and following a light pressing, the wine is put directly into French oak barrels- total maceration time varies by vintage. ML takes place in the barrel and the wine is aged in oak for a total of 20 months.

Vintage Notes: the 2005 harvest started with an early bud break and rains that lingered into May. A warm summer turned cool in late August and maturation was slow and steady thru September and into October. While soil moisture remained ample into the summer, crop levels on Diamond Mountain were relatively low. Dyer Vineyard was harvested on October 23, enjoying the slow ripening that produces ripe fruit characters and supple tannins.

Tasting Notes: Primary fruit aromas of black cherry and currents with notes of graphite, anise and cocoa. A big wine; finely structured with great minerality and supple, muscular tannins.

Blend: 83% Cabernet Sauvignon
11% Cabernet Franc
6% Petit Verdot

Alcohol: 14.7%
pH: 3.61
TA: 5.5g/l

Winemakers: Bill & Dawnine Dyer
425 cases produced

