
2005 Cabernet Sauvignon

Winemaker Notes

2005 CABERNET SAUVIGNON
This Cabernet Sauvignon is made with Organically Grown Grapes. It is true to variety with aromas of cherry, cedar and spice. The flavors are rich and satisfying with great depth. Drink with roasts or steaks.

GROWN, PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA
CERTIFIED ORGANIC BY: CCOF
www.sobonwine.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES 0 88338 05890 0



DESCRIPTION

From our own organically farmed vines planted in 1980. The fully mature vines produced a smaller than normal crop of excellent fruit this vintage, resulting in a wine with much richness and depth. The Cabernet Franc has contributed to the marvelous aroma and has balanced the rich flavors of the Cabernet Sauvignon. This wine will peak in about five years and hold for five to ten years after that.

FOOD PAIRING

This wine best compliments beef or veal with full flavored sauces.

SPECIFICATIONS

Aged 15 months in French and American oak, 30% new

81% Cabernet Sauvignon—Estate Vineyard

19% Cabernet Franc—Estate Vineyard

Residual Sugar: .3%

Total Acid: 6.5 gm/l

pH: 3.7

Alcohol: 13.9%

BOTTLING DATE

April 18, 2007 - 1012 cases, 750 ml

RELEASE DATE

June 1, 2007