



CARDINALE

2005 VINTAGE

PHILOSOPHY

Cardinale is more than one wine - it is several wines from disparate mountain and benchland vineyards along the Mayacamas and Vaca ranges that surround Napa Valley. Every bottle reveals the artistic sensibility of the winemaker, each vineyard lot fused into a seamless blend in which you can sense the constituent parts, but still taste them as one wine. Our philosophy is guided by the pursuit of grape selectivity in the vineyard, gentle handling and the ability to accommodate the different winemaking needs of each vintage.

WINEMAKING

Grapes arrived at our Oakville winery in small 30 pound lug boxes to prevent premature crushing. Hand-sorted and destemmed, grapes were gently crushed into specially designed, semi-open top, stainless steel fermentation tanks. This unique open-top configuration allows for lower alcohol conversion, permitting our winemaker to prolong harvest and ensure full ripeness. During native yeast fermentation, the tanks are "pumped over" two or three times per day. After fermentation, free run was sent to barrel with a small portion of wine pressed from a traditional basket press, ideal for controlling soft tannin extraction. The wine was aged in 100% new French oak barrels for 20 months before an unfiltered bottling.

WINE STATISTICS

WINEMAKER
CHRISTOPHER CARPENTER

APPELLATION
100% NAPA VALLEY

COMPOSITION
88% CABERNET SAUVIGNON
12% MERLOT
ALCOHOL: 14.8%
PH: 3.63 TA: .62G/100ML

BARREL AGING
20 MONTHS
100% NEW FRENCH OAK BARRELS

FINISHING
EGG WHITE FINED
BOTTLED UNFILTERED

CASES PRODUCED
1,282

BOTTLING DATE
JULY 10-11, 2007

RECENT ACCLAIM

95 Points ROBERT M. PARKER, JR., The Wine Advocate, #174, December 2007
"Deep ruby/purple to the rim, with notes of graphite, black cherry and black currant liqueur, licorice, and spice box, the wine has silky tannins, full body, a gorgeously layered, rich mouthfeel, and a long finish with moderately high tannins and refreshing acidity. It's a big wine for sure, but it has uncanny elegance, purity, and length."

WINEMAKER NOTES

"Beautiful floral nose, with hints of black cherry, blackberry jam and cassis, the mouth is silky which carries to a textured middle, and a focused length. Anise, dark and jammy fruit, vanilla crème, flint and toast add to the flavors already experienced in the aromatics."

CHRISTOPHER CARPENTER, Cardinale Winemaker

VINEYARD SOURCE	VEEDER PEAK VINEYARD	KEYES VINEYARD	TO KALON VINEYARD	TAYLOR VINEYARD	SPRING MOUNTAIN VINEYARD	CLEM CARINALLI VINEYARD
APPELLATION	Mount Veeder	Howell Mountain	Oakville	Stags Leap	Spring Mountain	St. Helena
ELEVATION	1,400-1,600 ft	1,700 feet	150 feet	135 feet	1,800 Feet	100 Feet
SOILS	Gravelly loam, black soils, low fertility	White & red volcanic, rocky loam	Gravelly loam	Gravelly loam	Volcanic loam	Volcanic
% CONTRIBUTION	39.5%	17.2%	12.6%	11.0%	10.7%	9.0%
VARIETALS	Cabernet Sauvignon	Merlot and Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon
WINE CONTRIBUTION	Blackberry, floral aroma, bold tannins	Cassis, blueberry fruit, herbal notes	Black cherry, richness & opulence	Red fruit, sweet soft tannin, spice	Minerality, smokiness, length, cassis	Middle palate, chocolate, crème