



# Conn Creek®

N A P A V A L L E Y

## TASTING NOTES

“This wine displays aromas of nutmeg, currants and vanilla. On the palate, flavors of chocolate, spice and blackberry are framed by fine grain tannins. Elegant yet supple, this wine can be enjoyed now and two to three years of additional aging would be well rewarded.”

*Jeff McBride, Winemaker*

## THE VINEYARDS

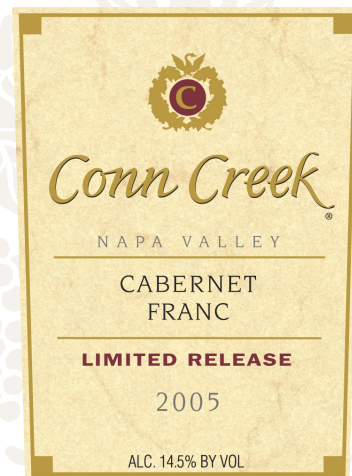
- 2005 was a bountiful harvest, creating aromatic and flavorful wines due to the extremely long growing and maturity seasons. The resulting wines possess vivid aromas and fruitful flavors.
- The fruit for this Cabernet Franc comes predominantly from the Carpenter Ranch, located in the St. Helena area of Napa Valley. The Carpenter vineyard is approximately 20 years old and produces Cabernet Franc of mature distinction.
- Grapes from the Collins Vineyard, also in St. Helena, and the Stagecoach Vineyard in Atlas Peak were also used in the final blend.

## THE WINEMAKING

- Handpicked fruit was fermented with 10% whole berries to round out tannins and retain optimal fruit expression.
- Fining post aging was incorporated to create a more supple wine.
- The wine was barrel aged for 26 months in French oak barrels (35% new.)

## THE FOOD

- Ribeye steak
- Lamb Shank



## THE STATS

First harvest date:	September 22, 2005
Blend:	96% Cabernet Franc 4% Cabernet Sauvignon
Fermentation:	8 days Premier Cuvée yeast
Alcohol:	14.5%
Total acidity:	0.55 g/100 ml
pH:	3.57
Case production:	500 cases