



CONN CREEK

N A P A V A L L E Y

AVA SERIES

ST. HELENA, COLLINS VINEYARD
2005 Napa Valley Cabernet Sauvignon

"NAPA" IS A NATIVE AMERICAN WORD FOR PLENTY, AND THERE COULD NOT BE A MORE APPROPRIATE WAY TO DESCRIBE THE COMPLEXITY AND FLAVOR OF CONN CREEK WINES. WE ACHIEVE THIS BY SOURCING FROM PRIZED VINEYARDS IN NEARLY ALL OF NAPA VALLEY'S RENOWNED SUB-APPELLATIONS. WHILE EACH AVA CONTRIBUTES DIFFERENT CHARACTERISTICS TO THE MASTER BLENDS, THEY ALSO REVEAL A CERTAIN BEAUTY ON THEIR OWN. EACH YEAR, WE SHOWCASE FOUR OF THE MOST DISTINCTIVE APPELLATION WINES AS PART OF OUR LIMITED-PRODUCTION AVA CABERNET SAUVIGNON SERIES.

[TASTING NOTES]

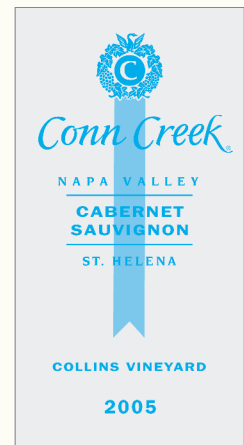
Concentrated aromas of blackberries, cherries and cinnamon toast are nicely displayed in an elegant oak framework. Supple, black fruit flavors, with hints of toasted oak, crest to black plums, and then ebb to a rich lingering finish. Enjoyable now, this wine will age best over the next 4-6 years.

[VINEYARDS & VINTAGE]

- Bill and Kathleen Collins, founders of Conn Creek Winery, farm this vineyard on the valley floor north of the town of St. Helena. The vineyard is located on an old riverbed with a mix of well-drained sedimentary and gravel-clay soils strewn with large boulders. The site enjoys a very warm climate with little fog and wind, and summertime temperatures often exceed 90° F. These conditions ensure that Collins is the first Cabernet Sauvignon vineyard we harvest each year.
- 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.

[WINEMAKING]

Hand-harvested grapes were sorted and de-stemmed into a refrigerated stainless steel 6-ton fermenting tank. A brief cold soak preceded yeast inoculation. Yeasts isolated for their propensity to induce "cherry liqueur" characters were used. During fermentation, a combination of pumpover and rack and return methods were implemented to extract color and the appropriate amount and types of tannins. Early pressing into an oak upright was followed by barrel aging. Taransaud, Demptos, and Nadalie French oak coopered barrels helped develop and round out the wine during its 26 month tenure prior to bottling.



BLEND:

100% Cabernet Sauvignon

BARREL AGING:

*26 months in French oak
(40% new)*

ALCOHOL:

14.5%

TOTAL ACIDITY:

0.62 g/100mL

PH:

3.92

CASE PRODUCTION:

200

SRP:

\$45

Michael McGrath

MIKE MCGRATH, WINEMAKER