

ABEJA



2005 CABERNET SAUVIGNON

HARVEST DATES: October 5, 2005 – November 10, 2005

VARIETAL COMPOSITION: 85% Cabernet Sauvignon, 8% Cabernet Franc, 7% Merlot

VINEYARD SOURCES: Heather Hill; Sagemoor: Bacchus, Dionysus & Weinbau; Hedges Red Mountain; Wallula

APPELLATION: Columbia Valley

OAK COMPOSITION: 100% French, medium toast; 60% new, 40% one & two year old

BARREL AGING: 20 months

CHEMISTRY: Alc. 14.5%, pH 3.79, TA .56 g/100ml

BOTTLING DATE: July 19-20, 2007

RELEASE DATE: March 1, 2008

OPTIMUM TIME FOR CONSUMPTION: Through 2020

Crafting a Cabernet with dark dense color, richness and complexity, and a bright fruitful nose is one thing. Combining that with elegance, finesse, and superb balance is quite another. The 2005 growing season gave us every opportunity to accomplish both, and this Cabernet is a beautiful illustration of an exceptional vintage. It is absolutely complete, abundant, and balanced.

A number of elements came together in this vintage to make it one of the best we've seen in some time. The stage was set for the 2005 growing season the autumn prior with a period of extended mild temperatures. Winter offered conditions for complete dormancy, but with no damaging temperature extremes. The growing season that followed was filled with long, warm days and cool nights. This unfolded into a really nice, warm September, right on through harvest. Finally, the typical end-of-October frost held off until the middle of November.

Our own Heather Hill Vineyard fruit is blended with fruit from Bacchus, Dionysus, Wallula, Weinbau and a touch of Hedges Red Mountain. This wine has pretty aromas of ripe cherry, black briar berry, and a hint of fresh fig. Its sleek structure frames a layer of sweet cassis, mountain strawberry, and shaved chocolate. Wood spice and lustrous tannins are in perfect balance and lead to a magnificent finish.

This is a big boy of a wine, hence the following boy-inspired dishes. A grilled rib-eye steak and roasted pepper salsa would be a perfect pairing for *March Madness*, where the tradition at our house is to fire up the grill and get that television out into the yard! Pork cheek chili, or beer-braised pot roast would be great for any other sports-influenced weekend.

The music pairings for this vintage of Cabernet must, then, follow like this: *The Boy in the Bubble* from Paul Simon's *Graceland* disc, or *Beautiful Boy* from John Lennon's *Lennon* disc, and all of U2's *Boy* album.

John Abbott—Winemaker