



SILVER PALM CABERNET SAUVIGNON

BEAUTY  
IS IN  
THE  
DETAILS

www.silverpalmwines.com

## SILVER PALM 2005 CABERNET SAUVIGNON

### VINEYARDS



The grapes for Silver Palm Cabernet Sauvignon come exclusively from California's North Coast American Viticultural Area (AVA), which encompasses Napa and Sonoma valleys. The region is profoundly influenced by cool coastal air and fog from the Pacific Ocean, resulting in temperate vineyard microclimates ideal for the cultivation of noble grape varieties like Cabernet Sauvignon.

### VINTAGE 2005



Our premiere Silver Palm Cabernet Sauvignon is from the superb 2005 vintage, in which a cool, wet spring, mild summer and warm, late harvest yielded perfectly ripened grapes. The slow, even ripening of the fruit resulted in impressive Cabernet Sauvignons with remarkably concentrated fruit balanced by bright acidity.

### WINEMAKING



Silver Palm winemaker Melissa Bates has over 20 years' experience crafting outstanding California wines. Her longstanding relationships with leading North Coast grape growers enable her to secure small lots of grapes from outstanding Cabernet Sauvignon vineyards.

Using cutting-edge and traditional artisan winemaking techniques, including warm fermentations in temperature-controlled stainless steel tanks, extended macerations to soften tannins and long-term aging in French and American oak barrels, she meticulously fashions this precious fruit into a sumptuous, seamless Cabernet Sauvignon.

### WINEMAKER'S NOTES



Exhibiting classic varietal character, our 2005 Silver Palm Cabernet Sauvignon boasts a dark, saturated color, lavish black currant, dried cherry, sage, peppercorn and wood smoke aromas, and sumptuous, dark fruit flavors with notes of chocolate, espresso and creamy vanilla from 15 months aging in French and American oak barrels. Its smooth, luxurious finish makes it a perfect partner for grilled and broiled red meats.



#### TECHNICAL SPECIFICATIONS

VARIETAL COMPOSITION	82% CABERNET SAUVIGNON: (45% Sonoma-Alexander Valley, 17% Napa Valley, 14% Lake & Mendocino counties, 24% North Coast) with 10% MERLOT, 5% SYRAH and 3% PETITE SIRAH (all 100% Sonoma County)		
HARVEST DATES	Sept. 17 - Oct. 25, 2005	AVERAGE BRIX	24.7°
FERMENTATION	Stainless steel tanks		
OAK AGING	15 months in French (70%) and American (30%) oak barrels		
ALCOHOL	13.95%	pH	3.67
		TA	0.57