



2005 Roberta's Reserve

- **Appellation:** Yountville (Napa Valley), CA
- **Barrel Age:** 20 months 100% new French oak
- **Blend:** 91% Merlot, 9% Cabernet Franc
- **Alcohol:** 14.5 %
- **PH:** 3.70
- **Release:** Fall 2007
- **Production:** 140 Cases

The Estate

We were fortunate to have been able to purchase the historic Beringer State Lane Vineyard property in May of 2000. This land was first leased by Beringer in 1972, becoming the cornerstone for the Beringer Estates Private Reserve Cabernet Sauvignon program for over 20 years. Recognizing the potential of the site, in 1979 Beringer began bottling the State Lane Cabernet Sauvignon as a single vineyard designated wine.

The Story and the Team

During 2001, we replanted State Lane Vineyard to Cabernet Sauvignon, Merlot and Cabernet Franc, in a tightly spaced 3 ft. by 5-1/2 ft. rows with 2,640 vines/acre. A new state of the art wine making facility was completed in September 2005. The vineyard is farmed by Pina Vineyard Management Company, renowned vineyard managers for several of Napa Valley premium wines. Our consulting winemakers are **Denis Malbec**, from Chateau Latour, Pauillac; the First Growth winery in Bordeaux, France and **Rob Lawson**, the winemaker at Napa Wine Company for the past 16 years, where most of Napa Valley's super premium wines were originally crafted and are still produced.

2005 Vintage

The 2005 grapes were harvested after one of the longest hang-times in recent history; an average of 136 days from bloom to harvest. We employed draconian yield reduction in order to ensure the absolute optimal physiological maturity. Sorting was done first by bunches to remove irregularly ripened fruit and any leaf material and then put through a destemmer. The individual berries were then given an additional hand sort to remove any remaining stem material from the berries prior to being transferred and vinified in small stainless steel fermenters. The wine was initially cold soaked; followed by alcoholic fermentation with daily pump-overs. The barrels were topped every 2 weeks, hand raked once every three months and aged in 100% new French oak until May 2007 when the wine was bottled.

Post Office Box 37178 Yountville, CA 94599
T: 707/948-3107 & F: 707/948-3106 & www.kapcsandywines.com