Winegrowing Information

Kamen Estate Vineyards experienced a spectacular, prolonged and abundant 2005 grape harvest with ideal conditions, producing exceptional fruit that matured slowly and evenly. Unusually warm weather the second week in March woke the vines from dormancy, initiating bud break earlier than normal. Cool, foggy mornings followed by moderate afternoon temperatures in the 80's throughout the growing season created ideal ripening conditions allowing grapes to mature slowly and evenly. The extended Indian Summer allowed our Cabernet Sauvignon to have a longer "hang time" which allowed complexity to develop in the maturing grapes and produced rich color and deep, expressive, complex, fruit flavors. Harvest started on October 14, with the last grapes being brought into the winery on November 2nd. The first winter rains came the following day.

Winemaker Tasting Notes

The inky, dark blue to deep purple almost black velvet-hued wine opens to a rich sweet bouquet of exotic flowers intermixed with black currant, boysenberry, blackberry, dark plum with an enticing overlay of violets, minerals and hints of cinnamon and spice, coffee, and toasty oak. The luscious, mouth filling entry is full-bodied with superb purity, plenty of balancing tannins with sweet oak integration and a stunning and captivating perfume. With significant weight and an excellent structural foundation, the wine reveals terrific opulence and Mark Herold's deeply extracted style with great intensity and concentration with surprising elegance and lightness for such a powerful wine. This 2005 Kamen Cabernet Sauvignon should drink beautifully for 15 to 20 years.

Grape Source

100% Estate Grown Cabernet Sauvignon at elevations of 1100' to
1450'
Kamen Estate Vineyards
Sonoma Valley Certified Organic Vineyards

Production and Technical Data

Alcohol: 14.9% Production: 1250 cases Release Date: September 2008



Post Office Box 1404 ~ Sonoma, California 94576 707-933-1700 ~ Fax 707-933-1771 www.kamenwines.com