



**PILLAR ROCK**  
ESTATE GROWN

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**2005 Cabernet Sauvignon**

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**Growing Season**

Grape growing conditions in 2005 were very good. Healthy winter rains, a warm period in March was perfect for bud break and warm rains in May and June delivered needed moisture to receptive soils. The relatively cool growing conditions created very healthy vines, which lead to very high harvest yields.

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**Vineyard**

The 22-acre estate in the heart of the Stags Leap District is planted to Cabernet Sauvignon and Merlot. The Stags Leap District is renowned for its elegant, distinctive and full bodied Cabernet Sauvignon.

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**Harvest**

*Brix:* 26.0°  
*Acid:* 0.48 g/100mL  
*pH:* 3.59  
*Harvest dates:* 9/23 (Merlot) to 10/5/05 (Cabernet Sauvignon)

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**Fermentation & Aging**

The 2005 vintage was fermented in our traditional style – 3 days of cold soak on the skins after sorting and destemming. A warm fermentation lasted 12 days followed by 5 days of extended skin contact before gentle pressing in a basket press. This vintage was aged in mostly new Chateau Ferré French oak barrels. Racked several times before bottling in the summer of 2007.

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**Finished Wine**

*Bottling date:* June 26, 2007, Release spring 2008  
*Sizes:* 786-6-bottle cases, 339-12-bottle cases, 239-1.5L, 6-3.0L, 3-6.0L bottles  
*Bottle age:* More than 6 months  
100% Napa Valley Stags Leap District  
100% Estate Grown, vinted & bottled  
*Blend:* 88.8% Cabernet Sauvignon  
11.2% Merlot  
*Alcohol:* 14.5%

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**Winemaker's Comments**

Pillar Rock consistently makes Cabernet Sauvignon that is a hallmark of Stags Leap District style -- an elegant forward nose of berries and spices surrounded by full and deep flavors. This vintage will age gracefully for at least 15 years.

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