

Vineyard

Bingham Ranch - The Bingham Ranch in Calistoga is one of the oldest cabernet vineyards in the Napa Valley, dating back to 1850s. There are three parcels of vines used in our cabernet, one is 55 years old another is 35 years old and the third is 17 years old. It is a small berry clone with very low yields, approximately one and a half tons per acre. The resulting fruit is very intensely flavored with a rich dark blackberry profile that makes intensely structured cabernet sauvignon.

Cellar Practices and Winemaking

Perfectly ripe grapes were harvested in late October early November 2005. They were crushed into a stainless tank and cold soaked at 50°F for 5 days. The temperature was increased to 70°F, and cultured yeast fermentation started and lasted thirty days at a peak temperature of 90°F. The grapes were gently pressed and the resulting wine racked into barrels, which were 100% new French oak 60 gallon barrels from ten different French coopers: Vicard, Seguin Moreau, St. Martin, Billon, Trieul, Ermitage, Boutes, Jarnac, Bel Air and Chalufour. The Cabernet was blended in the classical way with small amounts of Cabernet Franc added from an El Dorado vineyard. The wine was aged for 28 months in oak and given an additional 18 months of bottle age prior to release.

Winemaker's Comments

This 2005 R&B Reserve Napa Valley Cabernet Sauvignon is an extraordinary wine with remarkable depth and complexity. It exhibits a huge core of dark black cherry fruit with elements of dark black currant, tea, blackberry and violets in the bouquet. The small addition of Cabernet Franc enhances the structure, the color and adds a touch of sweet cherries. The flavors of dark black berry, currants, chocolate, and cassis are evident, with a huge juicy blackberry finish. This wine is a classic Cabernet Sauvignon with all of the exotic spice and layers of fruit you would expect from a Reserve wine.

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