



CORRA

2005 Corra Cabernet Sauvignon Technical Notes

Vineyard and Winemaking

Produced entirely from Cabernet Sauvignon grown on the steep rocky slopes of Pritchard Hill, east of Rutherford in Napa Valley, the 2005 Corra Cabernet was created with attention to detail from start to finish. Gently hand harvested during the cool morning hours of October 2, 2005, the fruit was sorted, gently destemmed, then sorted again before being transferred by gravity into a stainless fermenting tank. The fruit was allowed to macerate under cool conditions for three days before fermentation began, and soaked again for approximately two weeks after the conclusion of fermentation. The clear wine was drawn from the skins and gently flowed by gravity into 100% new French oak barrels for nearly two years. In August 2007 the wine was bottled without fining or filtration, then aged in the bottle under cool conditions for an additional nine months prior to release. A total of 241 cases were produced.

Tasting notes

Aromas of cassis, dark cherry, chocolate, espresso and orange peel lift from the glass. Underneath these attributes are hints of forest floor, hazelnut, and vanilla. The entry is smooth, rich and creamy with flavors of black pepper, sweet raspberry, cassis, and baking spices. The wine is well-balanced with good intensity and concentration veiled by a silky texture. Flavors of dark chocolate and orange peel linger.