



## 2005 Estate Pinotage Stags Leap District, Napa Valley

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**Release Date** ∞ October 2007

**Harvest Date** ∞ Spetember, 16 & 27, 2005

**Brix at Harvest:** 25.6 brix

#### Wine Data

**TA:** 0.54

**PH:** 3.69

**Alcohol:** 14.4%

**Fermentation:** 18 days

**Barrel Ageing:** 18 months  
Gamba French Oak

#### Blend:

100% Estate Pinotage

#### Vineyards:

2 separate Estate blocks  
8 rows – SLD Winery Block  
4 rows – SLD Air Strip Block

**Cases Produced:** 500

### Stags Leap District

Stags Leap District is a unique place to farm grapes. Often called a valley within the Napa Valley, the Stags Leap District is influenced by cool evening breezes from the San Pablo bay and rocky volcanic soils. Combined with our eastern exposure this is an ideal place for growing grapes. Our family has been farming this land since 1965.

### Pinotage

One of the unique wines of the world is Pinotage, created in South Africa in 1925 to strengthen the character of Pinot Noir. This flower cross and seedling selection produces a wine which balances the characters of hot and spicy foods by its unique soft tannins. If you like spicy food it is the wine for you!

### Tasting Notes:

**Color:** Nice, warm ruby hue.

**Nose:** Packed with a variety of unique aromas. The first smell carries notes of cinnamon combined with cherries and all spice. As the wine opens up there are darker fruit aromas that appear, those of blueberries and blackberries mingled with the nice creamy toast.

**Mouth:** A mid weight wine with a depth of character that shows a nicely integrated balance between the tannin structure and the fruit elements. Many of the same notes that appeared as aromas carry over to the flavors in the mouth. There are vibrant red fruit flavors of cherries and raspberries mingled with the allspice component. As the wine crosses the palate it shows the weight and texture of the variety leading to a well balanced lingering finish. This wine can be enjoyed with a wide variety of foods and is best enjoyed now through the year 2010.