



2005 DuBrul Vineyard Reserve

Its color is a very dark garnet. In the nose, the wine offers defined and pronounced aromas of black cherry, blackcurrant and prune with underpinnings of dark chocolate and sweet espresso. The palate nicely echoes the aromatics with bright blackcurrant and cherry leading into a mid palate of berry, anise and clove and finishes long and satisfyingly with notes of chocolate and dark roast coffee.



TECHNICAL NOTES

Vineyard Source:

*DuBrul Vineyard
Yakima Valley*

Harvest Date:

September 30, 2005 & October 14, 2005

pH: 3.59

Alcohol: 14.4%

TA: 0.62

RS: Ø

Fining: None

Aging: 19 months in new Nevers
and Troncais oaks

Blend: 66% Merlot
34% Cabernet Sauvignon

Bottled: July 03, 2008

Production: 195 Cases

REVIEWS

The 2009
World Wine Championships
GOLD MEDAL
90 Points
“Exceptional”

“Bright aromas of plum, bacon fat, vanilla, coconut cream, and nougat follow through on a soft, silky entry to a dry-yet-fruity medium-to-full body with deep fruity and a long tangy citrus custard accented fade.”