



2005 CABERNET SAUVIGNON

WINEMAKER'S NOTES

The Bordeaux grape varieties are treated with the utmost care at Childress Vineyards to produce the highest quality wines. The Cabernet Sauvignon grapes for the 2005 vintage were hand-harvested, de-stemmed and then hand-sorted. Whole berries were then pumped into the Fermentation tanks where they were cold-soaked in an oxygen free environment for 7-9 days to extract the rich color and the soft, water soluble tannins without the presence of alcohol.

Then the grapes are warmed up and the fermentation begins. When fermentation is nearly complete, the wine is drained into barrels where the fermentation continues for a year or more. Over this period of time, Winemaker Mark Friszolowski conducts tastings to assess the wine and draws barrel samples to develop blends. Only the best wine is selected for bottling under our Barrel Select varietal series label, and all of these are bottled unfiltered and unfined.

TASTING NOTES

Our Cabernet Sauvignon features flavors that glide between dark stone fruits, earthy herbs and tobacco. Complex in structure and depth, the wine is balanced, soft and supple.

FOOD PAIRINGS

It is an excellent accompaniment to grilled steak, roast pork and garlic dishes.

TECHNICAL SPECIFICATIONS

Varietal Content	86% Cabernet Sauvignon, 14% Syrah
Clone and Root Stock	Clone 337 Root Stock 101-14
Appellation	North Carolina
Time in Barrel	15 months
Type of Oak	French Oak, Alliers Forest, Medium Toast
Alcohol	13.4%
Titrateable Acid	6.6 grams per liter
Wine pH	3.64
Residual Sugar	0
Harvest Date	10/13-17/05
Bottling Date	01/7/07
Suggested Retail	\$16.99
Cases Produced	1012

ACCOLADES

Gold Medal Winner,
2008 North Carolina State Fair

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