

# Field Stone

2005

*Staten Family Reserve*

**Cabernet Sauvignon**

Alexander Valley • Estate Bottled

## The Story Behind Our *Staten Family Reserve* Cabernet Sauvignon

When the grapes begin to color in mid-summer, we earmark special estate vineyard blocks as potential sources for our *Staten Family Reserve* Cabernet. Grapes from one or more of these prime blocks **show the greatest promise of producing the most highly extracted and concentrated wine of the Cabernet harvest.** This Reserve selection receives the most lavish treatment possible from start to finish, and the result embodies the finest expression of our viticultural and winemaking skills. Grapes for this wine came from our **preeminent "Old Terra Rosa Estate" block** and our now, **equally prized, new Bordeaux Clone 337 block.** An ideal rocky, red earth site adjacent to our century-old Petite Sirah vineyard is home to these two prime Cabernet blocks. In 1967, we budded the "Old Terra Rosa Estate" block with Cabernet clones from three celebrated early California sources: "Martha's Vineyard", Beaulieu's original "BV1" block, and the original "Old Niebaum" block in Napa. The second, our new Bordeaux Clone 337 block, planted in 1997, **produces the same exquisite small berries as its old neighbor, yielding a level of color, aroma and flavor that winemakers dream about.**

## The Wine

This highly extolled vintage for Alexander Valley reds smiled especially on Field Stone in '05, giving us a **powerful, deeply concentrated Reserve Cabernet with a distinctive deep violet color, complex seductive aromas, and flavors of rich Bing cherries, cassis, and black currants—carried through with a deep, lasting finish.** Our Reserve Cabernet was barrel aged for 20 months in specially selected new French oak barrels (50%) and received extended bottle ageing for up to 12 months prior to release. The combination of this wine's concentrated fruit core and firm, though supple, tannin backbone, augurs well for **long-term ageing (15-20 years)** with increasing enjoyment.

## Harvest & Cellar Notes

Harvest Dates: October 6, 11, 20 & 27, 2005

Average Sugar at Harvest: 26.4 Brix

Barrel Ageing: 20 months in French Oak (50% new)

Average Acid at Bottling: 6.21 gm/liter

Average pH at Bottling: 3.72

Alcohol: 14.1% by volume

Cases Produced: 491

