

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2005 RESERVE CABERNET SAUVIGNON

Harvested: September 26 - October 19, 2005

Blend: 78% Cabernet Sauvignon

12% Cabernet Franc

6% Merlot

4% Petite Verdot

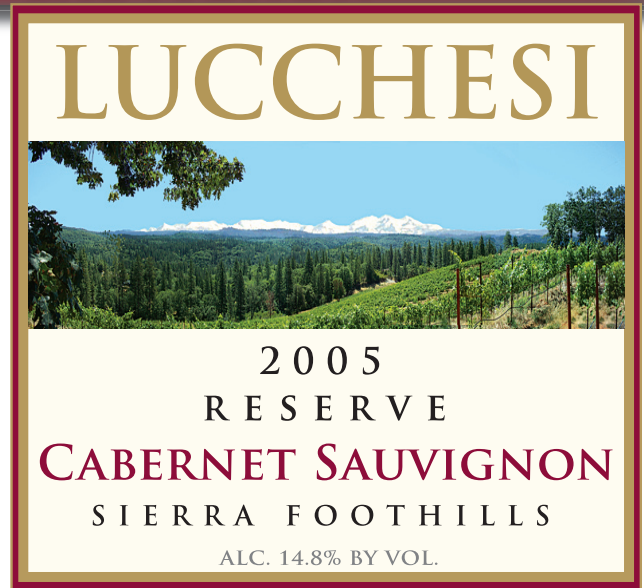
Appellation: Sierra Foothills

Sugar at Harvest: 25.6°Brix

Alcohol: 14.8% by Volume

pH: 3.76

250 cases bottled September, 2008



Winemaking:

The grapes were hand harvested from our View Forever Vineyard Estate at optimal ripeness, then destemmed and fermented in small lots until dryness. The young wine finished malo-lactic in 70% new French oak barrels and matured for 36 months with quarterly racking.

Tasting Notes: Deep violet black color. aromas of blueberry compote, peppery spice, and cocoa aromas with a supple dry-yet-fruity medium-to-full body with a tangy, pomegranate, herb, and earth finish with firm, chewy tannins

Food Pairing: Try this wine with rich pates, grilled steak with sauted mushrooms and blue cheese, or hearty lasagna with salad.

Retail price: \$58.00/750 ML \$322.00/3L \$532.00/5L \$999.00/ 9L

This wine is only available to our wine club mailing list. 1 bottle limit on Large format bottles.

WWW.LUCCHESIVINEYARDS.COM

WINERY: 530.273.1596 TASTING ROOM: 530.274.2164