



ABOUT THE WINE

Sonoma County has a little bit of everything – mountains, meadows, lakes, forests, pastures and valleys. Its weather ranges from cold and overcast along the coast to warm and clear at some of its inland mountain sites. The soils include marine deposits, clay, loam, volcanic rock and everything in between. In short, Sonoma has some of the most varied and complex terroir on earth. This versatility is the reason Sonoma County is capable of producing superior wine from virtually all of the world's major and minor varieties. The key to our success has been our ability to match the proper variety to the proper terroir.

Our 2005 Cabernet Sauvignon comes primarily from organic or sustainably-farmed vineyards along the benches, hillsides and mountains set in the morning shadow of the Mayacama Mountain Range. This area of eastern Sonoma County is ideal ground for Cabernet Sauvignon. It has the ability to fully ripen all of the Bordeaux varieties without sacrificing elegance and structure. Its best wines are noteworthy for their concentration, style and character.

TASTING NOTES

Our 2005 Sonoma County Cabernet Sauvignon is deep, dense and highly aromatic. The nose is saturated with plums, cassis, currants, vanilla, earth and toast. The palate is intense and well supported by finely integrated tannins and balanced acidity. As with many of our Cabernet Sauvignons, this wine drinks beautifully in its youth and should continue to improve over the next decade.

Varietals:	Cabernet Sauvignon (94.8%), Malbec (3.2%), Petit Verdot (2.0%)
Appellation:	Sonoma County
Viticultural Areas/Vineyards:	Sonoma Valley (90.3%) - Monte Rosso Vineyard, Smothers Remick Ridge Vineyards (certified organic), Murray Farms, Lasseter Vineyards (certified organic), Los Chamizal Vineyard, Arrowood Estate Vineyards (organically farmed) Dry Creek Valley (6.7%) - Oddone Vineyards Alexander Valley (3.0%) - Hoot Owl Creek Vineyards

Technical Data:

Harvest Dates:	September 15 through October 21, 2005
Average Sugar at Harvest:	25.4° Brix
Average pH (harvest/bottling):	3.4/3.8
Average Total Acid (harvest/bottling):	.79g per 100ml/.57g per 100ml
Fermentation and Aging:	Aged predominately French and American oak barrels for 24 months; unfined, unfiltered
Alcohol by Volume:	15.6%

Release Date:	January 2009
Total Production:	7,530 cases

ABOUT ARROWOOD VINEYARDS & WINERY

When Richard and Alis Arrowood founded Arrowood Vineyards & Winery in 1986, their goal was to produce hand-made wines that showcased the diverse soils and varying microclimates of Sonoma County. By that time Richard had already established himself as one of the state's top winemakers. He helped pioneer vineyard-designate bottlings in California and has been a long-time proponent of sustainable farming techniques. Since 2006, Arrowood's estate vineyard and several of the winery's contracted vineyards have been certified organic. Thanks to Richard's strong relationships with a number of top growers, the winery harvests grapes from the best hillside, mountain and maritime-influenced vineyards throughout Sonoma County.