



New World International Wine Competition \$25-\$50 Gold Medal for Cabernet Sauvignon 2003 and 2005 vintage! (www.nwiwc.com)

Wine Notes

100% Cabernet Sauvignon

100% Lodi Appellation

14.9% Alcohol

pH 3.6, TA 6.7 g/L, RS 0.12gm/100ml

Hand harvested 10.13.05

Vine yields of 2-3 tons/acre

Small lot fermentation, gentle basket press, gravity racks, attention to individualized lots promotes unique detail.

Aged 26 months in oak, 20% new French and American oak

Vineyard centric, allows the unique expression of the vineyard

365 cases produced

Bottled 3.15.10

Tasting Notes

Aromas: Dried Black cherry, huckleberry preserves, subtle violets, hints of vanilla

Flavors: Rich black cherry/currant fruit, slight vanilla crème Brule undertones, with distinct bold silkyness on the finish, reflecting an intimate connection with the soil where this wine was grown

Texture: rich, elegant and substantial, yet still lively, this is a truly polished Cabernet Sauvignon

Color: Dark mahogany Hue with a spectacular Rich Ruby Red cast

Food Pairing: Flank Steak, Stuffed Pork Chop, Thanksgiving Dinner, Christmas Dinner

Vineyard

Own-rooted, 17-year-old, vertical-cordon Cabernet Sauvignon

Regulated deficit diligently practiced to enhance wine grape quality

No till vineyard management, promote native cover for beneficial insects and soil microbes

Early leaf pulling to promote light exposure and air circulation

Crop thinned to balance vine load, matching the specific demands of the growing year

Weak shoot removal; opens up interior of vine while closing the “ripeness gap” between clusters

Suggested Retail Pricing

Twenty seven dollars

Contact Onus Wines

info@onuswines.com

209.365.1988

Mailing Address

P.O. Box 1749

Woodbridge, CA 95258

Brad Peterson, Winemaker:

209.329.7730

Marty Peterson, Winemaker/Market Service:

209.747.1617