

# PEDRONCELLI

ALEXANDER VALLEY

## CABERNET SAUVIGNON

MORRIS FAY VINEYARD

2005



ALC. 14.4% BY VOL.

*Sonoma County*

### MORRIS FAY VINEYARD

Located east of the winery in northern Alexander Valley, near Geyserville, the Fay family has maintained the vineyard there for over 50 years. This appellation has been recognized as one of California's finest sites for Cabernet Sauvignon grapes. Morris Fay began selling

fruit to the Pedroncellis in the 1970s but emerged many years ago as a prime source of Cabernet Sauvignon. The wines made from this vineyard have consistently revealed distinct spice and fruit qualities, quite singular among the other Cabernet Sauvignon lots.

### WINEMAKING

The fruit was harvested on October 10, 2005. Following fermentation in stainless steel tanks, the wine was transferred to medium toast French (30% of the blend) and American oak barrels to age for seventeen months. This length of time gave the wine a chance to develop smoother tannins and take on a subtle spiciness from the oak. The wine is ready to drink now or age for ten or more years in the cellar.

### TECHNICAL NOTES

Appellation:	Alexander Valley, Sonoma County
Composition:	100% Cabernet Sauvignon
Aging:	17 months in French and American oak
Alcohol:	14.4%
pH:	3.53
Total Acidity:	.63g/100ml
Bottled:	August 2007
Production:	Limited

### TASTING NOTES

Deep ruby red in color, our Morris Fay Cabernet Sauvignon is rich in aromas of cherry, nutmeg, and toasty oak. Forward tannins create richness on the palate followed by long-lasting spice and berry flavors lingering on the finish. This Cabernet typifies the richer, spicier flavors of Alexander Valley fruit.