



Cole Bailey Vineyards

2005 CABERNET SESQUIPEDALIAN



FRUIT: From Redwood Valley in Mendocino County. Planted on steep terraces with apanoramic view of the Valley

APPELLATION: Mendocino, California

VINEYARDS: 4 acres in Redwood Valley

EXPOSURE: Vineyard ranges in elevation from 1000-2000 feet; vertical shoot positioning, careful canopy management for optimal sun exposure to the fruit; exposure allows the development of complex flavors

VARIETAL CONTENT: 89% Cabernet Sauvignon, 6% Petit Verdot, 3% Malbec and 2% Merlot

TASTING NOTES: Grapes were picked at optimum ripeness and destemmed into small open top tanks. The must was punched down gently by hand over the course of two weeks to obtain concentra-tion of color, tannin and flavor. The wine was then aged in French oak barrels for 24 months before bottling.

This Cabernet Sauvignon is deep garnet in color and is perfumed with aromas of chocolate covered cherries and plums. Underlying hints of vanilla and lavender add to the intrigue of the wine.

Upon entry, the wine is soft and creamy with loads of black cherry that fill the mouth. This is a well structured wine with a vibrancy that carries forth the fruit flavors. Hints of vanilla and coffee beans cap off the long finish to make this wine complete.

TYPE OF OAK: 50% new French, 50% old French

ALCOHOL: 14.6%

TA: 0.55 g/100 ml

PH: 3.84

CASES PRODUCED: 671 cases

SUGGESTED RETAIL PRICE: \$30.00

HOW TO BUY: www.colebailey.com or at select restaurants and retailers

THE NAME: Sesquipedalian means having a tendency to use long, multi-syllabic words, usually unnecessarily.

Cole Bailey Vineyards, 1482 Inez Way, Redwood Valley, CA 95470

(707) 485-9507 (ph), (707) 485-1704 (fax), email: jmalloy@colebailey.com
