

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Rattlesnake Hill
Cabernet Sauvignon
Spring Mountain District
2005

Harvest Date:	Mid September, 2005
Grape Source:	Terraces 50%, Rattlesnake Hill 50%, 100% Estate Fruit
Planted:	1984, 1989
Blend:	100% Cabernet Sauvignon
Aging:	23 months in French Oak Barrels, Mixed Coopers Medium + toast oak, 90% new
Alcohol:	14.7%
Total Production:	450 Cases
Release Date:	January 2008
Winemaker:	David Tate

Vineyard & Vintage Notes: Rattlesnake Hill is a small rocky knoll on the estate, located at 2050 ft elevation on Spring Mountain. The hills position allows optimal sun exposure while being above the fog line. The Cabernet growing on this rocky boulder filled soil is one of the first picked lots of our estate. In a year such as 2005 with its moderate summer and warm fall we were able to select the hillside and older terraced lots at their optimal levels to form a classic example of all the elements of sun, soil, and vinification coming together to produced a powerful mountain wine.

Winemaking Notes: The fruit for this wine when harvested was cold soaked for 4-6 days and fermented in small bins and tanks; punched down or pumped over 2 to 3 times a day. The maceration times were 13 to 15 days. Once fermentation was complete the wine was pressed off into 90% new French oak barrels for aging. The wine has been racked three times throughout the year.

Tasting Notes: This opaque deeply purple wine immediately exhibits black fruit, primarily concentrated pure Cassis and dark raspberry, as well as elements of black volcanic earth, cream chocolate and brown sugar. Hints of black olive and clean dusty scorched earth are present in the background. The palate in its youth exhibits smoked meats and cocoa with deep chalky tannins and beautifully balanced acid. This is a classic example of what great mountain fruit can produce; please enjoy this wine over the next 10-15 years.