



DE LOACH
VINEYARDS

The Russian River Original

VINTAGE:
2005

HARVEST DATE:
31 October 2005

ALCOHOL:
14.5%

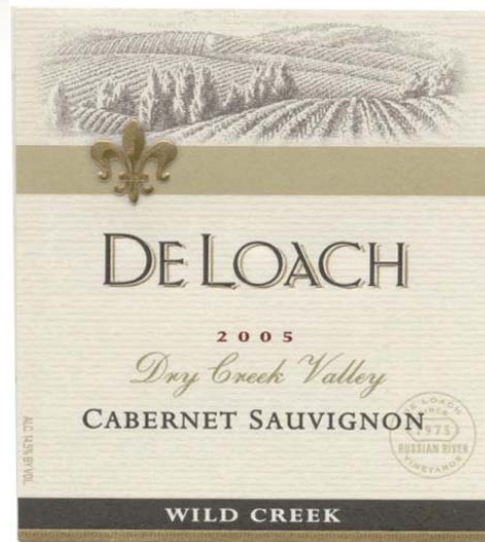
PH:
3.47

TITRATABLE ACIDITY:
6.55 G/L

PRODUCTION:
696 CASES

SUGGESTED RETAIL:
\$38.00

2005 WILD CREEK CABERNET SAUVIGNON



The beauty of the Dry Creek Valley is apparent; the lush vineyards that extend from the valley floor to the hills signal the real charisma of the region with its precise blend of climate, soil and exposure that produces remarkable Cabernet Sauvignon. The Dry Creek Valley is approximately 16 miles long and only 2 miles wide at its widest point; the Dry Creek Valley was created by uplift and subsidence along ancient earthquake faults, accompanied by the deposit of alluvial material. While it experiences coastal cooling in the late afternoon during the summer, fog rarely enters the valley until after nightfall, so the vines receive the long hours of sunshine needed to bring Cabernet Sauvignon grapes to full maturity. Climate records also show that the average nighttime low temperature in the Dry Creek Valley during the growing season is lower than that in either the Alexander Valley or upper Russian River Valley. These cool evening temperatures enable the Cabernet Sauvignon to mature more slowly and also preserve the natural acidity that gives this wine balance.

Our only exclusive Vineyard Designate Cabernet Sauvignon comes from the Dry Creek Valley. It is redolent with aromas and flavors of cassis, molasses, toasty oak, which overlay a touch of cedar, tar and Brazilian coffee bean. A tightly focused mid-palate of red currant and velvety firm tannins leads to a very alluring finish. Well-balanced and drinkable now, this wine's true beauty will be revealed with additional cellar aging.



Greg La Follette
Consulting Winemaker

Julia Crosby
Winemaker

Brian Maloney
Winemaker