



2005 Napanook

Napanook is made solely from grapes grown at the historic Napanook Vineyard in Yountville, Napa Valley. Napanook is blended from blocks in the vineyard that were carefully selected for their lively fruit, soft tannins and early maturing characteristics.

The 2005 vintage is dark crimson in color, with a fragrant, rich nose full of blackberries and dark forest fruits. The aroma slowly reveals subtle notes of smoky sandalwood, chocolate, and sweet almonds. The entry on the palate is round, but firm; precise and enveloping. Well-balanced tannins open throughout the evolution, and linger on the finish with cherries, cedar and cacao.

2005 marks the 10th vintage of Napanook, probably the best to date.

Napanook 2005 is comprised of 76% Cabernet Sauvignon, 14% Cabernet Franc, and 10% Petit Verdot.

This wine is created to be consumed young, and enjoyed with food, but will also age well for more than a decade. Christian Moueix recommends decanting young wines before serving to allow them to reach their full potential.

Vintage Summary:

The winter was typical, with only slightly above-average rainfall. We received 28" during the winter, 6" in March and 4" in May. Rains were light and spread out over 68 days. Temperatures throughout the season were quite moderate; we saw a cool spring that delayed budbreak, and a summer without excessive heat. 2005 was a year with only 23 days over 90°F, and one day over 100°F – July 23rd. The beautiful weather contributed to a long growing season and very even ripening. With no threat of a heat wave or rain during the harvest period, the grapes reached full maturity at a slow, steady pace.

BEGINNING DATE OF HARVEST: September 29
FINAL DATE OF HARVEST: October 20
PERCENTAGE OF NEW BARRELS: 20%
TIME IN BARREL: 16 months
BOTTLING DATE: June 2007
9-LITER CASES PRODUCED: 5000
RELEASE DATE: May 2008