

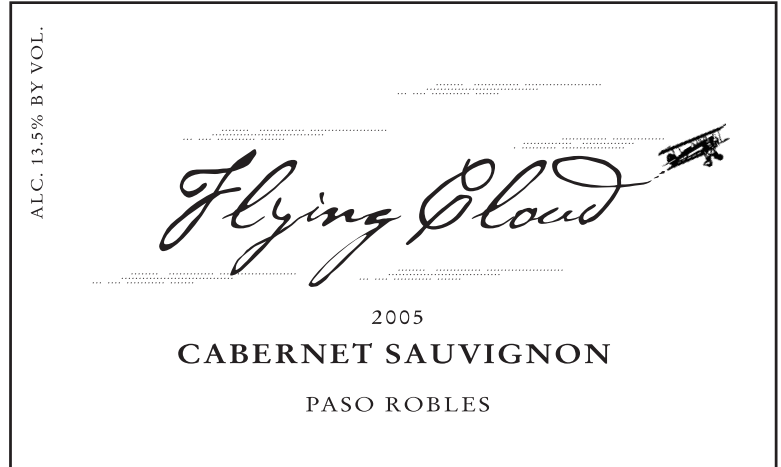
Flying Cloud

TECH SHEET

2005

**CABERNET
SAUVIGNON**

PASO ROBLES



- Harvested by hand on October 12 and November 31, 2005
- Vineyard Source: 46% Beck Vineyard, 19% Huerhuero Vineyard, 19% Diamond JEM Vineyard, 7% Dante Dusi Vineyard and 8% Wolff Vineyard.
- Average grape analysis – 24.5 °Brix, 4.32 g/l T.A., 3.55 pH
- Fermented in five-ton stainless steel tanks, pumped over three times per day, peak fermentation temperature was 80 °F, and total time on skins was 21 days
- Aged in four-year old French oak barrels for 9 months
- Wine analysis – 13.5% alcohol, 6.21 T.A., 3.50 pH
- Bottled on August 17, 2006

Flying Cloud is another label owned and produced by *Stephen Ross*. Other *Flying Cloud* varietals produced are Pinot Gris and Syrah Rose. Stylistically, the wines have aromas that express varietal character as well as a sense of the place where the grapes were grown.

The Cabernet Sauvignon was made using the classic Bordeaux methods of production: fermentation in small stainless steel tanks, daily pump-overs, three weeks of skin contact, lightly pressed through a small basket press, aged in neutral French oak barrels and bottled without fining or filtration.

The wine is purple-black in color; the aromas display a solid core of blackberry fruit, sage, minerals and flint. There are ripe lush tannins and black cherry flavors on the mid-palate, finishing with soft textures and lingering ripe-berry flavors. This is a rich and elegant, fruit forward style of Cabernet Sauvignon with a small amount of Zinfandel and Petite Sirah to add spice and fruit.

1400 cases produced.