



WILD HORSE
WINERY & VINEYARDS

2005 CABERNET SAUVIGNON
PASO ROBLES

HISTORY

In twenty-five years, Wild Horse Winery & Vineyards has grown from its humble beginnings to take its place as one of the Central Coast's leading producers of premium varietal wines. Their success is rooted in a commitment to crafting wines of consistently high quality and good value. Pinot Noir, the winery's flagship varietal, sources fruit predominately from the Santa Barbara County appellation, while the Paso Robles appellation is the cornerstone for the red wine program at Wild Horse Winery & Vineyard, which includes Merlot, Cabernet Sauvignon, Zinfandel and Syrah.

WINEMAKING NOTES

The majority of the fruit for the Cabernet Sauvignon was hand-picked into half-ton bins. Following de-stemming, the fruit was crushed with varying amounts of whole berries and pumped into closed-topped fermentation tanks. Depending on the must temperature and fruit condition, yeast inoculation occurred one to four days after harvest. Following pump over's, the wine underwent rack and return techniques to remove seeds and stems to avoid the extraction of undesirable flavors. Wines were pressed post-cap fall using slow, low-pressure press cycles.

Individual varieties were fermented and aged separately through-out the wines cellar life, and then blended to create this well-balanced Cabernet Sauvignon. Malbec, the largest blender, enhanced the anise spice while adding richness to the mid-palate. Blaufrankisch, an Austrian varietal grown on the Wild Horse Estate Vineyard adds a soft roundness to the palate while adding bright fruit flavors of cherry and raspberry. Syrah, the final blender, contributes by smoothing aggressive tannins on the finish while enhancing the fresh fruit characteristics. The Cabernet Sauvignon was aged in 66% French, 17% American and 17% Hungarian oak, and racked once during its 12-month cellar-life.

TASTING NOTES

Distinctive for its bold, fruit-forward character, the 2005 Cabernet Sauvignon showcases aromas and flavors of blackberry, cocoa and clove, coupled with a lush mouthfeel yielding smooth tannins. The vibrant acidity and balanced fruit found in this wine makes a perfect match for a variety of foods, including prime rib, rack of lamb, and aged cheeses.

TECHNICAL

Appellation:	Paso Robles
Composition:	Cabernet Sauvignon 91%, Malbec 6%, Blaufrankisch 2%, Syrah 1%
pH:	3.67
T.A.:	6.5 g/L
Alcohol:	13.9%
Case Production:	37,000
Release Date:	October 2007

www.wildhorsewinery.com

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