



STONEFLY

VINEYARDS



*A perfect day begins with a stonefly on your line,
and ends with a StoneFly in your glass.*

2005 CABERNET SAUVIGNON, OAKVILLE, NAPA VALLEY

An outstanding Cabernet Sauvignon that massively over-delivers on quality for the price of the wine. Harvested from the deep red, rocky volcanic soils of the Oakville benchland, from a vineyard with high-density vine spacing, our 2005 Oakville Cabernet Sauvignon is a lush, full-bodied wine with silky, well-integrated tannins.

This remarkable Cabernet delivers aromas of blackberry, dried cherries and brown spices, and on the palate you'll discover wonderful flavors of cassis, mocha and spice. Bottled unfinned and unfiltered after four weeks on the skins, and barrel-aged for 21 months in French Oak. Drink now or age in your cellar for up to 10 years.

TECHNICAL DATA

VARIETAL COMPOSITION: 80% CABERNET SAUVIGNON,
6% CABERNET FRANC, 5% PETITE VERDOT, 5% MERLOT &
4% MALBEC

AGING: 21 MONTHS IN FRENCH OAK, 60% NEW

PRODUCTION: 1100 CASES

APPELLATION: 100% OAKVILLE

ALCOHOL: 14.5%

PH: 3.75

TA: .68g/100ml

We share two passions - fly fishing and producing fine wine. Both require patience, skill and artistry. We take the same pleasure in creating a natural cast as we do in creating our delicate and sensuous wines.

