



2005 Sly Dog Cellars Cabernet Sauvignon

The 2005 Sly Dog Cellars Cabernet Sauvignon was meticulously crafted by winemaker Chris Markell. Chris is an advisor to wineries and brings over 30 years of winemaking experience to the Sly Dog team. He's a global winemaker who has worked and consulted for prestigious wineries in California, France, Australia, and Chile. With his attention to detail and passion for quality and balance, Chris has a gift for selecting the very best grapes. He's also extremely skillful at delivering the finest expression of a variety's potential flavor and complexity. His attention to detail and state-of-the-art winemaking practices are demonstrated in the many layers of flavor and complexity in this special Cabernet Sauvignon.

This 2005 release is the second vintage of this crafted Cabernet Sauvignon from the noted Red Hills District of Lake County. Lake County, once a part of Napa County, produces some great wines from the likes of noted wineries, like the Steeles, Wildhurst, and Langtree. The Red Hills District is noted for its terroir which produces unique and distinct grapes. The red gravelly loam soils allow deep root penetration, which help produce small, succulently flavorful berries. Hot summer days and cool nights are perfect climate, contributing to this fruit forward, well-balanced, and flavorful Cabernet.

Technical Information:

Alcohol	13.9%
pH	3.70
T.A.	6.2 g/l
Production	6,400 cases

Winemaker Notes:

This 2005 Sly Dog Cellars Cabernet Sauvignon is deep garnet with aromas of dried raspberry, rose petals, wild cherry, and cassis. On the palate, red raspberry dominates followed by flavors of currant and a hint of anise, with subtle vanilla and cracked white pepper on the finish.

Food & Wine Pairing:

This wine is best paired with moderately rich dishes like Grilled Stuffed Portabellas, Mom's Meatballs, Lenore's Meatloaf, and a rich Chocolate Cabernet Sauvignon Cake. All of these recipes are found on the Sly Dog Cellars Website.

Suggested Retail: \$14.99