



Tres Sabores

2005 Rutherford Perspective Cabernet Sauvignon Two acres outside our front door are gently coaxed into yielding Cabernet that is rich, supple and a most delightful dinner partner even as it has the weight *and* the natural acidity to age very well. If you plan to drink it tonight my suggestion is to find a vessel to serve as a decanter and give it plenty of air before serving. Called a “classic Rutherford Cab” as well as a “classic Cabernet” that just happens to be from Rutherford. The 2005 is 100% varietal.

If I strive for anything in my Cab—it’s to create wine that is the very antithesis of generic: wine that is clean, harmonious, yet a real individual with a real personality. So—in a nutshell, here’s how I make Cabernet: vine by vine canopy and fruit management, diligent fruit selection in the vineyard and screening at the crush pad, ‘round the clock hand punch-downs during fermentation (in one-ton T bins), long and hand-facilitated basket pressing, barrel selection for atmosphericity that welcome the wine and in composite create a long, round, and complete impression on the palate. That’s it, basically. (Yes, it is the terroir).

In 2005 our two acres of Cab were harvested in four different lots from October 4th through November 1st—easily the latest and broadest reach for crush that I can remember for the vineyard. As late as it was in the cycle of the year—we were able to work with fresh, lovely, mature fruit at 23.7 to 26.3 brix. For me—there’s great pleasure in working with fruit like this when it yields the results I’m really looking for: cassis and deeply scented heirloom rose in the aromas, a scarlet carpet of velvet in the mouth feel.

Please plan on a visit to the cellar that includes a barrel tasting so you can sample the vintage of the year, first hand? Then we can talk some more on the inviting subject of growing and making Cabernet in Rutherford. In the meantime, I truly hope that you’ll enjoy this bottle of the 2005!

Julie Johnson Winemaker

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