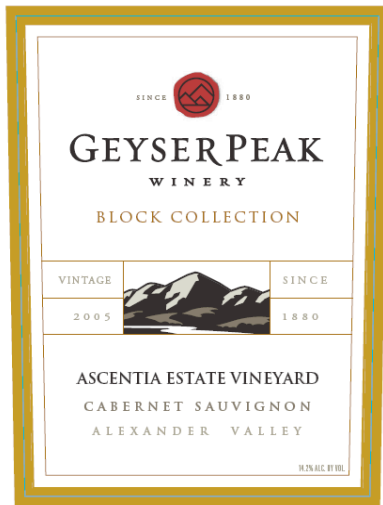


SINCE 1880



GEYSER PEAK WINERY

2005 **BLOCK COLLECTION CABERNET SAUVIGNON** ASCENTIA ESTATE VINEYARD *Alexander Valley*



More than a hundred and twenty five years after its founding, Geysler Peak Winery is proud to release the fourth vintage of its first estate-designated Cabernet Sauvignon. The spectacular Ascentia Vineyard was acquired by Geysler Peak Winery in 1999. In the nine years since, winemaker Mick Schroeter and the viticulture team have worked intensely to bring out the best in its vines.

About the Vineyard: Located in the center of Alexander Valley, the vineyard sits in the moderate zone between the cooler, southern end of the appellation, which is cooled by diurnal fogs, and its warmer, northern region. Its undulating hillsides are planted to twenty-five year old Cabernet Sauvignon, including a distinctive parcel, or block, nicknamed "The Wedding Cake," for a series of stacked, circular terraces. Unusually diverse in its terroir, the ranch's soil is composed of an array of marine-influenced and volcanic-influenced parent materials. Together with the site's myriad sun exposures and varying elevations, these characteristics create up to fifteen unique blocks within the vineyard. Each of these blocks is vinified separately, allowing Schroeter the flexibility to select from a multitude of styles for a beautifully layered wine.

Wine Description: A deep brooding wine that shows typical Ascentia Vineyard characteristics of red cherry, cedar and cigar box, freshly tilled earth and spice. The palate is rich and juicy, supported by a framework of cedar oak and fine tannins. Give the wine time to breathe and the tannins broaden out and the palate reveals new nuances of spice and blackberry.

Winemaker Comments: Ascentia Vineyard's Cabernet vines produce wines with a flavor and structural profile that is utterly distinct, even within Alexander Valley Cabernet Sauvignon. Rather than jammy blackberry and cassis flavors, the 2005 Ascentia Cabernet tends toward vibrant cherry and raspberry fruit. This Bordeaux-like restraint, consistent from vintage to vintage, and distinct from the winery's neighboring vineyards, is likely due to clonal selection. To preserve the character and typicity of the fruit, the wine was aged in French oak puncheons, large barrels that slow maturation and decrease the amount of the wine's surface area exposed to oak. — *Mick Schroeter*

Media Contact: Tony Lombardi (707) 473-2364, tony.lombardi@ascentiawineestates.com

APPELLATION

ALEXANDER VALLEY

GRAPE VARIETY

100%

CABERNET SAUVIGNON

STORAGE/TYPE

500 LITER FRENCH
OAK PUNCHEONS
(ONE-THIRD NEW OAK)

MATURATION TIME

17 MONTHS

ANALYSIS

ALCOHOL – 14.2%

pH – 3.82

T.A – 6.2 g/L

R.S. – Dry

CASES PRODUCED

320 CASES

BOTTLING INFORMATION

BOTTLING DATE
AUGUST 2006

RELEASE DATE
SEPTEMBER 2008

SUGGESTED (CA)
RETAIL PRICE

\$46