

janzen



2005 JANZEN

NAPA VALLEY CABERNET SAUVIGNON

“To make a seriously stylish cabernet, sorcery isn’t required. Instead, it comes down to this: the choicest grapes from the most privileged sites in the Napa Valley, which are then entrusted to a couple of dreamy-eyed monomaniacs (Kirk and myself!) for optimal blending. The result is no glorious fluke. With apologies to Mae West, and at the risk of sounding immodest: goodness had *everything* to do with it.”

For many years, our customers and distributors have been asking us to produce a varietal bottling from Cabernet Sauvignon, the king of varietals in the Napa Valley. The exceptional and abundant 2005 vintage gave us the perfect opportunity to produce our first vintage of a Napa Valley Cabernet Sauvignon. For structure and classic Bench character we blended Cabernet from the famed Georges III vineyard in Rutherford with To Kalon fruit heralded for its finesse and depth. We added a sizeable measure of Cabernet from our estate vineyards in the eastern hills of the Valley to contribute higher tones and a more masterful character.

Ripeness of fruit was a non-issue in this exceptionally long summer and our cabernet is, therefore, quite accessible and appealing today. Our proprietary wine-making style ensures a seamless and balanced wine, elegant yet long-lived. It is Napa Valley Cabernet Sauvignon at its finest.

- Claus Janzen

WINEMAKER

Claus Janzen

CONSULTING WINEMAKER AND VITICULTURIST

Nils and Kirk Venge

BARREL REGIME

21 Months in French Oak Barrels

PRODUCTION

1190 cases

SUGGESTED RETAIL PRICE

\$70