



## 2005 Dedication™



Our 2005 Dedication™ marks the third release of our bordelaise project. This wine is a complex and fruity blend incorporating the four most common varietals used in this style of wine; Cabernet Sauvignon, Merlot, Malbec, and Cabernet Franc.

The blending to create such a wine is one of the most fun and rewarding parts of a winemakers job. On the nose, the 2005 Dedication™ offers rich blackberry, currant, plum and loads of jammy fruit with faint seasonings of oak, herbs, and minerals. A velvety core of lush red fruit emerges from the ripeness of our small-berried hillside fruit. This generously proportioned wine expands as it moves through the palate with a seemingly endless finish. Ultimately, what you'll find is the classic Schweiger marriage of power and finesse. It's hard to figure out what is more fun, making this wine...or drinking it!

### Technical Information

**Varietal Percentage:** 58% Cabernet Sauvignon, 32% Merlot, 6% Malbec, 4% Cabernet Franc  
**Age of vines and soil type:** 9-26 year old vines planted in deep volcanic soils at a 2000' elevation  
**Harvest Sugar:** 26.8 degrees Brix.  
**Fermentation time/Temperature Range:** 9 days, 66-96 degrees F.

#### Analysis at bottling

**Alcohol:** 14.7%  
**pH:** 3.73  
**TA:** 0.59  
**V.A.:** 0.064 g/100ml.  
**R.S.:** Dry.

#### Aging and bottling

**Length/type of aging:** 32 months in new 60 gal French Oak barrels.  
**Bottled:** March 2008.  
**Approximate lifespan under proper cellar conditions:** 20+ years.  
**Number of cases produced:** 290 cases.  
**Release Date:** September 2009.  
**Winemaker:** Andrew T. Schweiger.

