



The 2005 vintage began with a cool, wet spring that delayed budbreak on the North Coast, and severely limited fruit set in some coastal vineyards. Rain continued sporadically through June, which charged the soil with moisture, often resulting in vigorous canopy growth. Eventually the rain passed and the California sun returned, providing optimal ripening conditions through the beginning of November, when our last parcels were picked.

Compared to recent years, this vintage was markedly cooler overall, with few heat spikes and mostly moderate temperatures throughout. The lack of extremes during the ripening period helped the fruit retain its fresh flavors and bright acidity, while allowing the tannins to develop gradually, contributing to a sense of harmony and balance in the finished wines.