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## 2005 TAPESTRY RESERVE

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**Beaulieu Vineyard** was built upon founder Georges de Latour's personal vision and relentless commitment to making world-class wines from Napa Valley. More than one hundred years later, we have the advantage of owning and working with some of the best vineyards in the state. Our wines today are a fitting testament to their distinguished heritage, capturing the legacy and passion that has embodied Beaulieu Vineyard for over a century.

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### Wine

The 2005 Beaulieu Vineyard Reserve Tapestry weaves five classic varietals—Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec—into an elegant, beautifully balanced wine.

The deep, expressive aromas and flavors are filled with black cherry, briary blackberry, cassis, dark cocoa, violet and cedar character.

Cabernet Sauvignon's deep berry and cassis flavors are the firm backbone of the blend, while Merlot adds round, fleshy black cherry and cocoa notes. The Cabernet Franc perfumes with hints of violets and the Petit Verdot and Malbec enhance the ruby color and spiciness.

This wine makes a delicious foil for mesquite-grilled steak, filet mignon with shiitake mushrooms and roast lamb.

### Vineyard

We developed our Reserve Tapestry in 1990 as a complement to the Georges de Latour Private Reserve Cabernet Sauvignon.

The rich, complex style of Tapestry is structured with supple, integrated tannins that offer early enjoyment, yet promise cellar-worthiness.

With this goal, we sourced half of the blend from the Rutherford American Viticultural Area (AVA), with the balance from the entire length of Napa Valley, from the Los Carneros AVA to Calistoga.

This wine's tapestry theme continues in its grape sourcing, weaving together many of Napa Valley's complex soils and microclimates.

### Winemaking

Pre-fermentation maceration, gentle punch-downs and in-

barrel malolactic fermentation all contributed to the wine's richly textured flavors.

For even more complexity, we selected a tapestry of different barrels for aging, including French, American and Hungarian oak.

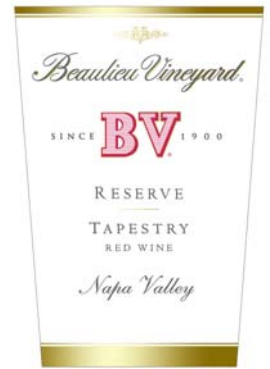
### Vintage

The 2005 vintage provided long hangtime to achieve ripe, fully developed flavors in Cabernet Sauvignon Merlot, Cabernet Franc, Petit Verdot and Malbec grapes.

Heavy winter rains during vine dormancy gave way to a dry, mild March. Significant rains returned in April and May, delaying bloom and berry set.

Summer temperatures were desirably mild, with few heat spikes.

September's fog and cool temperatures slowed sugar accumulation, and then perfect conditions arrived in October for a late harvest.



### Key Facts

- The wine's tapestry theme weaves together several varietals, vineyards and techniques to produce an elegant, well-balanced wine.
  - Primarily Cabernet Sauvignon, the wine also has Merlot, Petit Verdot, Cabernet Franc and Malbec for complexity.
  - The wine was aged for 20 months in a combination of French, American and European oak barrels, 62 percent new.
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### Wine Style

**Aroma** – cherry, blackberry, cassis, cocoa, violet, cedar

**Body** – medium-full bodied

**Flavor** – berry, cassis, cherry, cocoa, violets, spice

**Food Pairings** – steak, filet mignon, roast lamb

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### Wine Data

**Vintage, Varietal** – 2005 Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

**Alcohol** – 14.5%

**Acidity** – 5.5 g/L

**pH** – 3.84

**Ageability** – 2006 - 2011

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