

VIADER

NAPA VALLEY

2005 DARE CABERNET FRANC

The fruit for the DARE Cabernet Franc is sourced from both our own estate vineyards on Howell Mountain and Jan Krupp's Stagecoach Vineyards. Our estate vineyards are hand-farmed using only the finest natural organic materials. Stagecoach Vineyards is located on the upper surface of the Vaca Range Mountains above Oakville in the heart of Napa Valley.

WINEMAKER NOTES:

The robe is a beautiful cherry red and the nose tempts you with aromas of red berries, plums, oak and sweet spices. After a few minutes of opening, darker fruits, smoke and peppery notes develop in the glass. On the palate the wine shows enticing flavors of ripe black cherries and strawberries supported by velvety tannins. Fully integrated oak flavors and a well-defined mid-palate. Hints of tobacco, vanilla and caramel carry the finish, making this wine ready to be enjoyed young or cellared for 1 to 4 years time from vintage date.


WINEMAKING:

Our DARE Cabernet Franc receives an extensive cold-soaking, warm fermentations, extended macerations on the skins for up to 45-60 days and malolactic fermentation occurs while in barrel. The wine remains tucked away in our underground caves for the next 12-16 months in 100% French oak barrels to complete the wine-aging process.

GROWING SEASON:

Winter rains took pause for a dry, mild March then began again with record-setting precipitation late into the growing season delaying bloom and set. The summer months were cool and pleasant with few heat spikes. Fog and cool temperatures were a concern heading into September as sugar levels were yet to rise. Warm, nearly perfect conditions arrived with an Indian Summer making for a later than average harvest, allowing our fruit extended hang-time and ultimately excellent sugar development and balanced acids with an average crop load of what could be a signature vintage from Napa Valley.



 <p>CABERNET FRANC</p> <p>NAPA VALLEY</p>	<p>RELEASE DATE: Winter 2007</p> <p>HARVEST DATES: Oct. 4, 2005</p> <p>WINEMAKER: Alan Viader (son) & Delia Viader</p> <p>APPELLATION: Napa Valley</p> <p>AVG. BRIX AT HARVEST: 25.2° pH: 3.82</p> <p>PRODUCTION: 2,800 cases</p>
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