



## 2005 Orphan

### Vintage Summary

Heavy winter rain gave the vines plenty of water in the beginning of 2005. Bud break was slightly delayed, but the rest of the growing season was jump-started by a warm summer. Most vines threw a heavy crop load, which forced us to make several passes through our vineyards to achieve proper vine balance. The summer stayed warm, setting the stage for a moderate, consistent fall that averaged a high of 88 degrees.

### Vineyard Practices

Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. When shoots reach around 6 to 8 inches, we remove any growth not intentionally left at pruning. To help intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. In May, we removed smaller fruit bearing shoots that might have had difficulty ripening their clusters to decrease production and increase fruit quality. The warm summer provoked early veraison, and to ensure we had even maturity throughout the vineyard, we removed green or pink colored fruit. Yields of less than 3 tons per acre extended the growing season and we harvested most of the Cabernet Sauvignon from the middle of September through the end October, depending on the micro-climate of the vineyard site.

### Winemaking Practices

Our winemaking team began sampling the ripening grapes on a regular basis in early September. During the last few weeks before the grapes were picked, we tasted the skins, juice and seeds two to three times per week. We evaluated color, flavor and tannin ripeness to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, our crusher-destemmer removed all of the stems and lightly crushed the grapes. The must (crushed grapes) was then placed in a stainless steel tank. UV-43 yeast, a strain known for its intense cherry and berry characteristics, then fermented the wine to dryness over a ten-day period. During fermentation, the fermenting wine was pumped over for about 35 minutes twice daily to extract the ripe tannins and intense flavors from the skins. After fermentation, another two to three weeks of pump overs were needed to extract lush tannins and ripe flavors. Malolactic fermentation took place in barrel to incorporate the complex flavors. We blended the wine in mid August of 2006 to allow the wine to integrate for 5 months prior to bottling. The wine was aged for 14 months in 17% new American oak.

### Tasting Notes

Deep, dark purple in color, the 2005 Orphan has a bright red rim and an inky tone. Ripe aromas of cherry, plum and blackberry fill the nose and combine with a touch of smoke resulting from the new American oak. The palate begins soft and supple with bright red fruit and a hint of spice. Layers of earth and a light touch of tannin structure assure you this is a JUSTIN blended wine.

### Specifics

Barrel aging:	14 months in 225-L oak barrels, 17% new	Pumpovers:	2-4 times daily during fermentation
Blended:	8/11-8/13/2006	Barrel replacement:	15-20% annually on average
Harvest dates:	9/28-11/4/2006	Racking:	Every 3 months
Brix at Harvest:	25.2	Fining:	None
Harvest method:	100% hand-harvested	Filtering:	Yes
Fermentation:	12-15 days with UV-43	Bottled:	Jan. 22-25, 2007
Maceration:	18-35 days including fermentation	pH:	3.69
Total Acidity:	.68g/100ml	Barrels:	Missouri, Minnesota
Yeasts:	UV-43	Malolactic fermentation:	In Barrel
Alcohol:	14.5%		