

# JAMES COLE

ESTATE WINERY

Vintage Wine: 2005 “Umbral Reserve”

Appellation: Estate Grown, Napa Valley

Harvest Dates: October 22 - 24, 2005

Composition: 100% Cabernet Sauvignon - Special Selection

Vineyard  
Block/Clones: Mud’s Kitchen Block: Clone 7 – 75%  
Marleigh’s Block: Clone 4 – 10%  
Rancho Caballo Block: Clone 337 – 20%

Barrel Age: 24 months - 100% new French oak Bordeaux Chateau Ferré-style barrels  
Hi - Toast, Ultra Tight Grain, Special Selection Barrels

Analysis: Brix at Harvest: 27.5  
Ph: 3.62  
T/A: 0.57  
Alcohol: 14.8%

Winemaker: James Harder

Consulting  
Winemaker: Charles Hendricks

Viticulturist: Kelly Maher

Vineyard Manager: Jim Regusci

Case Production: 150

## Tasting Notes:

The Umbral Reserve Cabernet Sauvignon is a riper and richer wine than its estate blocks sibling. It exhibits a deeper purple color, with rich and elegant brooding aromas of black raspberry and cedar intermixed with sweet smells of black currant, pomegranate and lavender. The palate offers structure, structure and more structure with crowd-pleasing flavors of blackberry, dark cherry and chocolate. The deep and lively wine marries power with finesse. Very approachable now and it promises to age gracefully for the next 10 -15 years.