



WINEMAKER PHILIPPE MELKA'S TASTING NOTES

Full of energy, the wine will have a very long life. It has good acidity (the grapes ripened under cooler weather conditions), intense color/flavors (volcanic soil) and soft and sweet tannins (balanced vines and low yields). The 2005 Proprietary Red Wine expresses flavors of blackberry, licorice, espresso beans and Asian spices. Lush and rich in the attack, the wine carries on with harmony and depth finishing with ripe, soft tannins and aromas of black tea, bacon, smoke and licorice. It's tasting great right now. Enjoy the beautiful fruit today and then watch it evolve over time. JANUARY '08

For optimum enjoyment of this wine, please decant and serve at about 64°F.

VARIETAL AND HARVEST INFORMATION

Varietals: Cabernet Sauvignon, Merlot and Petit Verdot

Appellation: Napa Valley (nestled in Soda Canyon just south of Stags Leap District)

Blend: 100% Roy Estate – 77% Cabernet Sauvignon, 16% Merlot, 7% Petit Verdot

Harvested: September 28, 2005-October 17, 2005

VINIFICATION

Crushed into open top fermenters

Maceration Time: 21 days

Malolactic Fermentation: 100% barrel fermented

COOPERAGE

100% new Taransaud French oak

BARREL AGE

19 months in new French oak

No fining/No filtration

BOTTLED

May 18, 2007

FINISHED WINE

Alcohol: 14.2% TA: 6.0 g/l pH: 3.99

PRODUCTION

1,190 cases

Napa Valley Estate Grown & Bottled



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