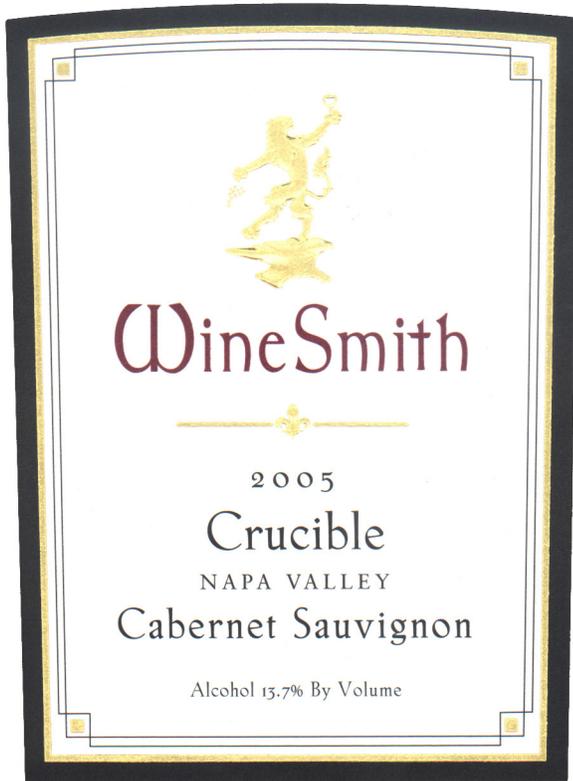


## 2005 CRUCIBLE



The making of Crucible is our pride and joy, truly a labor of love. Its tiny 90 case production is the entire focus of our winemaking team during harvest. Picked at the peak of phenolic ripeness, these small berries yield tiny volumes of intensely tannic juice packed with black fruit aromas. Crucible's profound essence of rich blueberries is a typical expression of the Coombsville district surrounding Napa town.

Though the resulting wine possesses almost impossible density, its real allure is its regally understated aromatics which drag you into the glass, together with the refinement with which it carries its massive tannins. Its soulful "come hither" derives from the weight and finesse of its tannins, which serve to integrate its aromatics into a resonant "single voice."

Clones 337 and 15 possess unusual characteristics uniquely suited to this cool emerging appellation. When grown in warmer parts of the Napa Valley, an early ripening habit hampers full structural expression; however in the long ripening period created by close proximity to San Pablo Bay, they express massive structure, profound color and intense dark fruit aromatics. We applied the *élevage* teachings of our guru Patrick Ducournau to achieve aromatic integration on a scale seldom seen, resulting in a hollow soulfulness which captivates the spirit.

The enormous dimensions of this pure Cabernet Sauvignon enabled 42 months in *élevage* to develop its complex flavors, which should gain depth for several decades.

**We Smiths offer small lots of extraordinary hand-crafted wines which explore French winemaking traditions in California.**

For more info, please go to [grapecraft.com](http://grapecraft.com)

100% Cabernet Sauvignon:  
Napa Valley College "Student Vineyard"  
(south Napa town)  
Harvested 24 October  
24.9 Brix  
Pasteur Red yeast

Fermentation techniques:  
10 g.L Bois Frais Alliers chips  
34-day maceration on 30% of volume

*Élevage* details:  
Eight weeks microbùllage pre ML  
42 months in neutral French oak  
Alcohol sweet spot at 13.7%  
pH 3.83 at bottling

**90 CASES PRODUCED**