

2005 Braxton Hall Cabernet Sauvignon California

FEATURED
WINE
SELECTION

With apologies to David Letterman, here are the top 10 reasons we love Braxton Hall Cabernet Sauvignon...

No. 10 — It's made from grapes grown in some of California's top vineyard regions, primarily in the North Coast area.

No. 9 — Braxton Hall doesn't over-oak its Cabernet. The oak influence is just that — an influence — and not the defining characteristic of the wine.

No. 8 — Whereas some renditions of Cabernet are overly tannic, the tannins in Braxton Hall's 2005 vintage are perfectly resolved (to use a little bit of winespeak). That simply means they don't get in the way of the wine's aromas, flavors and finish.

No. 7 — It's loaded with blackberry and plum flavor. To quote movie star Homer

Simpson: "Yum!"

No. 6 — It can be savored solo, or enjoyed with a meal.

No. 5 — It's one of the few wines we've found that matches nicely with teriyaki ribs.

No. 4 — It's the perfect marriage of vineyard and cellar influences. No technique employed by the winemaker did anything to harm or negatively influence the wonderful fruit that was brought in from the vineyards.

No. 3 — It's not a Merlot wannabe.

No. 2 — The 2005 vintage in California may prove to be the best thus far of the new decade... not to mention the new century or the new millennium.

And the No. 1 reason we love Braxton Hall Cabernet Sauvignon — Didn't we already mention that it's yummy? Oh... that was Homer. *D'oh!*

TASTING NOTES

Grape Composition:

100% Cabernet Sauvignon

Grape Source:

Select Vineyards in Various California Growing Regions

Aromas and Flavors:

Blackberry, Plum, Cassis and Subtle Oak Spices

When to Drink:

Now Through Mid-2009

Our Tasting Panel Score:

90 Points

Cut out
this wine tag
and keep it with
your wine as
a handy
reference.

2005 Braxton Hall Cabernet Sauvignon

This wine provides a tasty snapshot of the 2005 growing season in California (one of the best in recent years). It offers aromas and flavors of blackberry, plum, cassis and oak spices.

Food pairing suggestions: *teriyaki ribs, or a cut of juicy prime rib.*

Call 1-800-823-5527 to order more of this wine.