



## TWENTY BENCH

NAPA VALLEY

Founded in the fall of 2000 by fellow vintners Jim Regusci, James Harder and Jim Gill the trio purchased 20 tons of exceptional Cabernet Sauvignon grapes with goal of making a well made yet value orientated Napa Valley Cabernet. While one of their cellar hands chose to label the barrels with the number '20' and word 'Bench'. The name was chosen to signify the 20 tons of fruit that was picked from the gentle rising bench land vineyard from which they were picked.

When the three also noticed the name written in chalk on the side of the barrels they also knew they found a great, unique name for this special wine. A partnership was struck, with Jim Regusci providing the wine growing and winemaking capabilities while James Harder and Jim Gill, would develop a label and handle the sales and marketing.

Now going on six vintages, "Twenty Bench" has already earned a stellar reputation among some of the countries top restaurants and wine retailers for offering an exceptional Napa Valley Cabernet Sauvignon at a very affordable price.

Vintage:	2005
Harvest Dates:	12 October - 14 October, 2005
Blend:	97% Cabernet Sauvignon, 3% Malbec (Yountville, St. Helena and Stags Leap Districts)
Grapes:	Average Brix: 28.5
Fermentation:	Stainless Steel Tanks
Aging:	60% (1 year old) French & 40% (2 year old) American Oak
Time in Barrel:	16 months
Alcohol%:	14.3%
Residual Sugar:	0.084%
Total Acid:	0.59 g/100ml
ph:	3.63

Our favorite Twenty Bench vintage ever, sweet big black fruit aromas that are expansive in the mouth and evocative of blackberries, licorice, chocolate covered cherries and cocoa powder. Slightly higher ripeness than past vintages with well integrated tannins that balance nicely with the sweet toasty oak. Distinctive character, with rich palate coating textures and lots of layers and depth - this is benchmark Napa Valley Cabernet!