



**Vintage: 2005 Variety:** 62% Syrah 16% Cabernet Sauvignon 11% Cabernet Franc 11% Petit Verdot **Designation: OAKROCK**

Cases produced - 260

Winery SRP – \$25

General Statement –

Oakrock is a dense deep purple wine. Smoky earth and a sweet toasty nose are enhanced with chocolate, raspberry and pepper. The smooth and velvety texture is followed with dark fruits, caramel, cloves and cocoa.

Source of the Fruit –

Small Westside Paso vineyard near L'Aventure.

Winemaking Notes –

- Fermentation – When the fruit is brought in it is gently destemmed into small open top fermenters. The berries are then aloud to cold soak for 2-5 days before being inoculated with yeast. Once the fermentation begins the cap is gently punched down by hand or the juice is “pumped over” using gravity. The fermentation lasts between 5 to 15 days. After the free run is drained down into barrels the must is then gently pressed directly into separate barrels.
- Alcohol – 16.2%

Barrel Aging –

Aged in 50% new French Oak

Date Bottled – 9/4/2007

Date Released – 12/1/2007

Awards and Accolades –

**2005 Kaleidos Oakrock Proprietary Red**

A Proprietary Blend Dry Red Table wine from Paso Robles, San Luis Obispo, Central Coast, California, USA

Review by Robert Parker

*Wine Advocate* # 177 (Jun 2008)

Rating: 87

Drink 2008 - 2014

Cost: \$25

The 2005 Oakrock (62% Syrah, 16% Cabernet Sauvignon, and the balance equal parts Cabernet Franc and Petit Verdot) is a relatively good value in today's market. Its deep ruby color is followed by aromas of spicy oak, new saddle leather, black currants, and a touch of tobacco leaf. It should drink well for 5-6 years. This is another example of a Paso Robles winery where the blended wines are superior to the varietal offerings. This reinforces my opinion that wineries that can fashion a blend generally turn out better, more complex wines than single varietal efforts. Tel. and Fax: (805) 226-0828