

Appellation:
MONTEREY

Vineyards

A SELECTION OF VINEYARDS
FROM MONTEREY'S ARROYO
SECO & SAN ANTONIO VALLEY
APPELLATIONS

Blend

55% CABERNET SAUVIGNON
35% MERLOT
7% CABERNET FRANC
3% PETITE SIRAH

Aging

10 MONTHS IN FRENCH
OAK BARRELS, 50% NEW

Alcohol

14.7%

Bottled

SEPTEMBER, 2007

Production

830 CASES

Winemaker

ANNETTE HOFF

Suggested Retail Price

\$22

*Cima Collina Winery
Marina, Monterey County
California*

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Cima Collina

2005

HILLTOP RED

Monterey County

Monterey County is easy to understand. The further north you are, the cooler the climate. Head south and you find progressively warmer temperatures. As a result the varietal mix in the vineyards of Monterey tend to change along this north/south line. Our 2005 Hilltop Red has at its heart Bordeaux varietals. We found them, as you would assume, in the southern part of the Monterey region where the warmer climate allows them to achieve full ripeness.

The final blend is 55% Cabernet Sauvignon, 35% Merlot, 7% Cabernet Franc and 3% Petite Sirah. The dollop of Petite Sirah lends a touch more color to the wine as well as slight spice hints. We picked at peak ripeness, sorted the grapes to assure only the best and most consistently ripe bunches made their way into the wine and finally aged the blend in French oak barrels for 10 months. Fifty-percent of the barrels were new.

The result is a rich, dark wine, luscious in character and sporting silky, rather than harsh, tannins. Black currant, spice, vanilla and coffee notes rise up in the aromas. The taste of the Hilltop Red is infused with brambly blackberry fruit, more black currant, cocoa and mocha. The wine is rich, and the finish long.