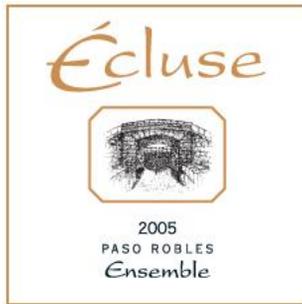


# 2005 Écluse “Ensemble”

50% Cabernet Sauvignon – 25% Petit Verdot - 20% Merlot - 5% Cab Franc



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|               |                            |
|---------------|----------------------------|
| <b>480</b>    | <b>Cases Produced</b>      |
| <b>15.1</b>   | <b>Alcohol</b>             |
| <b>3.65</b>   | <b>pH</b>                  |
| <b>6.7g/l</b> | <b>Titrateable Acidity</b> |
|               | <b>Unfiltered/Unfined</b>  |

Écluse Wines is a small family owned vineyard and winery tucked away in the prized rolling hills in the Westside of the Paso Robles AVA. Since planting the vineyard in 1998, my wife Pam and I have personally farmed and proudly sold our ðLock Vineyardö fruit to such critically acclaimed Westside neighbors as Linne Calodo and SummerWood among others. But, in early 2001 we decided to keep some of the fruit for ourselves to make small batches of the wines we enjoy. Now, with the help of noted consulting winemaker Scott Hawley, we have expanded our production and are anxious to introduce you to our 2005 Écluse Wines.

The 2005 ðEnsembleö is our Bordeaux style blend of 50% Cabernet Sauvignon, 25% Petit Verdot, 20% Merlot and 5% Cabernet Franc. The Cabernet Sauvignon is from our estate, Lock Vineyard, and the other fruit is sourced from small Westside vineyards producing low yields of high quality fruit where we are intimately involved with the viticultural practices. In most cases we do the pruning, shoot thinning and all other vineyard work ourselves and have total control of the fruit.

The Cabernet Sauvignon in our blend is a combination of cane pruned clone 08 and bi-lateral VSP trained clone 337. These vines are in a south facing block with heavy shale and limestone influenced soil on the knolls and clay/loam soils in the swales. This fruit has a wonderful balance of tannin and acid which is evident even when the wines are very young.

The varietals are fermented separately in open top bins after cold soaking for two days. We used a combination of punch downs and delestage to control the temperature during fermentation and to enhance the extraction of color and flavor. Fermentations were completed in two weeks and all but the Cab were given two days of extended maceration. The wine was pressed off to French oak barrels, forty percent of which were new and sixty percent a combination of two year old and neutral barrels. We began making some preliminary blends in February, racked in June then checked and adjusted the blends in August. The wines were then racked again, blended and returned to barrels. We feel that this early blending results in a more integrated, approachable and mature wine on release that will only improve with age. We bottled in mid-March and released the wine in September.

The nose invites you to explore the harmony of these Bordeaux varietals dominated by the classic Cabernet Sauvignons black cherry and currant overtone with the additional fruit and spice brought by the other varietals. Our 2005 ðEnsembleö has a wonderful tannin/acid balance and provides a long, lingering finish. Very approachable on release but will definitely age well in the bottle.

*Savor the Wine That is Truly Écluse!*



Steven Lock  
Winemaker & Proprietor