Kristof Nils Anderson Wines
Napa, California

PELLA Cabernet Sauvignon * Rutherford, Napa Valley *
“The Fiver” 2003-2007 Vertical

Four barrels were handcrafted in each year from 100% Cabernet Sauvignon fruit, from the renowned Star Vineyard, in the Rutherford appellation. Star Vineyard was founded in 1978 by Reg Oliver and Ric Forman and farmed by Dave Abreu. Each vintage spent two years in oak, using the (then) newly-offered Tonnellerie Demptos Barrique Reserve French oak barrel, since recognized for its maturing excellence due to its exceptionally fine grain.

Winemaker’s Tasting Notes

(2003): Currently our favorite vintage to drink, the 2003 PELLA exhibits a rare youth & vitality for a California wine of its age, with many years left to cellar. The wine may benefit from decanting. Color is a deep, inky plum. A balanced, silky wine with bright, juicy acids & dense berry flavors, PELLA Cabernet opens like a peacock’s tail--aromatics of cedar & redwood harmonizing with ripe black fig & resinous herbs--and finishes with luscious, creamy caramel on the palate.

(2004): The 2004 PELLA is drinking impeccably, a powerful, dense wine with many years ahead to cellar, yet a softness & balance that beckons enjoyment now. Notes of ripe, dark juicy fig expand upon flavors of lavender & sweet tobacco, with aromatics of menthol, as the wine uncoils in the glass. The 2003-05 vintages in particular are currently exhibiting the archetypal “Rutherford dust” tannin structure, not a drying tannin so much as a pleasing wet clay, like a freshly thrown earthen pot on the potter’s wheel, and the mouthfeel is dense, juicy & nicely structured.

(2005): The 2005 PELLA displays the expected profile of power, olfactory complexity & balance of our wines, and can be savored now or cellared for years to come. The ’05 exhibits a dense, black fruit color in the glass, juicy, mouthwatering boysenberry flavors, and a lingering, silken finish. One is reminded of chewing on a fresh rose petal, in the way tannins, acids & fresh sweetness interplay, a hallmark of Kristof’s winemaking style. As with all vintages, the multifaceted, lengthy evolution of flavors in the palate demands something from the drinker: cognition, full & present awareness & attention.

(2006): The 2006 PELLA might be described as the “ripest” of the vintages, ink-dark in color, with pronounced aromatics of sweet honeycomb. A rich, velvety, dense wine with gripping tannin, as opposed to the more claylike tannins of the 3 prior vintages, the ’06 combines mouthwatering juicy berry flavors, bitter chocolate, black tea, & dried plum in an elegant, balanced, powerful wine with wave upon wave of complex & intellectually-engaging flavor.

(2007): The 2007 PELLA cries out in "The Fiver" vertical as the "youngest" wine, still tightly-coiled and mouthwateringly acidic, with intense aromatics of espresso. A polished, silky wine with complex layers of bright cranberry, cocoa & tobacco flavors, the ’07 vintage entices the drinker to sip with awe. Enjoy now or cellar for years to come.