

Kenzo Estate 2005 Vintage, Napa Valley

The 2005 vintage was characterized by a very mild summer without the usual heat spikes. Weather continued to be warm and dry from September until November, allowing for slow and even ripening, and excellent flavor and tannin development. Being our first vintage, the vines were cropped very low to ensure full berry ripening and proper vine establishment. This, combined with the long ripening season, resulted in concentrated, dark, balanced wines with fresh acidity – a beautiful first vintage showing the promise of this unique site.

Kenzo Estate 2006 Vintage, Napa Valley

In 2006, winter rains and a cool spring woke the vines slowly from their winter slumber. A heat spell in early July signaled the vines to stop growing and begin ripening their fruit. This was followed by warm and dry weather lasting until the very end of October, which extended the ripening season, and resulted in optimal ripeness and pick decisions which were unhurried and precise. The 2006 wines show layers of lush red and black fruit, notes of spice and minerality, framed with supple tannins, and a compelling balance between concentration and elegance.

2005 Rindo:

The 2005 Rindo is the inaugural release of Kenzo Estate's flagship wine. Black pepper spice aromas mingle with violets and toasted pecan. A silken mouthfeel of soft tannins and vibrant acidity make this wine fun to drink now in its youth as well as an ageable gem. Drawn from all over the estate vineyards, this wine faithfully represents the Kenzo Estate experience.

2005 Ai:

The 2005 Ai is characterized by dark fruit aromatics of blackberry and cherry, subtle jammy notes and a unique minerality. The supple tannins and bright acidity allow this wine to dance and linger, and make it a wonderful wine to drink now or cellar for 5-10 more years. Representing the mystical color of indigo, Ai represents our pursuit of harmony between a wine's many layers.

2005 Murasaki:

The 2005 Murasaki, the elegant matriarch of the Kenzo Estate portfolio, is a graceful and vibrant creature. Bright red fruit aromatics jump from the glass, framed by a touch of oak and intermingled with hints of orange zest. A full bodied palette of chewy tannins and delicate dark fruit character, this Murasaki is wonderful choice for a warm summer night spent with friends and family.