

PLUS!*Platinum Series Selection***Falcor Winery***2005 Napa Valley Cabernet Sauvignon*

Napa Valley

887 Cases Produced

How many lawyers does it take to make great wine? At Falcor Winery, just two! Mike Bee and Jim Peterson are law partners at Hill, Peterson, Carper, Bee & Deitzler in Charleston, West Virginia. However, that is not prohibiting them from making their case for outstanding wines in the Napa Valley. In 1995, the dynamic duo began working with winemaker Ray Coursen of Elyse Winery to produce their first vintage of Falcor Chardonnay. Of the 192 cases made, the duo sold five, gave five away, and drank the rest. For the next few years, Falcor continued this trend, making limited amounts of wine, intended primarily for their friends and family. Then, perhaps surprising to some, their 1999 Napa Valley Chardonnay garnered an incredible 93 Points from the *Wine Spectator*, a particularly noteworthy feat that officially put Falcor on the map. By 2004, Falcor Winery was producing eight different wines and sourcing from some of the finest fruit in prime Napa and Sonoma vineyards. Coursen's extensive experience, knowledge and long-term relationships with the local growers have enabled Falcor such prestigious access to the highly desirable fruit. With the team's meticulous vineyard techniques and labor intensive winemaking methods, the results speak for themselves: Falcor Winery continuously creates wines that are fruit-forward and superbly balanced, many with incredibly high marks from the industry's top periodicals and international competitions.

ACCOLADES & TASTING NOTES

Falcor Winery's 2005 Napa Valley Cabernet Sauvignon is a wine so deserving of your attention. Complex and full-bodied with a silky mouth feel, this Cabernet has great length and classic expressions of spice, chocolate, and dark fruits that make it simply irresistible. *Wine & Spirits* magazine names the 2005 Cabernet Sauvignon "**One of the Year's Best Cabernets**" and awards it **92 Points**: "From a vineyard on the eastern edge of the valley floor between Oakville and Yountville, this zesty Cabernet has a lot of deep, fruit-skin flavor. It tastes of purple plum, blueberries and smoky, black tannin with a licorice-like green note, adding spice and tension. The wine leaves a lively impression, a clear sense of fruit finely preserved." Try pairing the Falcor 2005 Napa Valley Cabernet Sauvignon with braised beef, stuffed mushrooms, and aged Gouda cheese. Savor and cellar this elegant wine for many years to come. 100% Cabernet Sauvignon. Enjoy now until 2015.

REORDERS*2005 Napa Valley Cabernet Sauvignon*

Winery Direct: \$45.00 /bottle

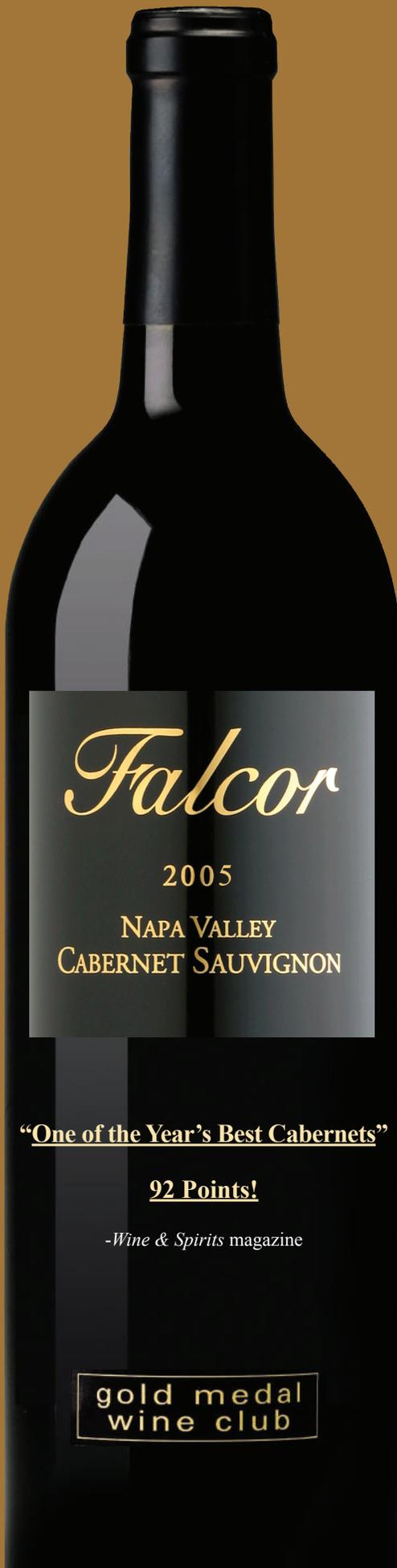
Gold Medal Wine Store price:**2-Bottle Members: \$36.00 /bottle****4-Bottle/ Multi-Series Members: \$33.00 /bottle**

*2 bottle min. order. Availability is extremely limited.

(plus shipping)

www.goldmedalwineclub.com

800-266-8888

*Falcor*

2005

NAPA VALLEY
CABERNET SAUVIGNON"One of the Year's Best Cabernets"**92 Points!**-*Wine & Spirits* magazinegold medal
wine club