



2004 CABERNET SAUVIGNON

NAPA VALLEY

2004 commemorates our 24th year of making Napa Valley Cabernet Sauvignon. It is a blend of 82% estate grown, dry farmed Oakville grapes supplemented with 14% Star Vineyard in Rutherford. For the first time 3% Petite Verdot and 1% Cabernet Franc was added. Our 9.5 acres of cane pruned vines are planted on Pleasanton Loam that use a three wire trellis system to support both canopy and fruit.

HARVEST:

We hand picked 32 tons of Cabernet Sauvignon beginning the last week of September through the first week of October.

Average Sugar: 23.8 BRIX
Acidity: 0.6 g/100ml
pH: 3.38 units

FERMENTATION AND AGING:

The fruit was crushed into small fermenters, left on the skins and inoculated with cultured Montarchet yeast. Fermented at an average of 82 degrees Fahrenheit, the sugar to alcohol conversion was completed within eight days in stainless steel tanks. The wine went through a combination of punch-downs and pump-overs. The wine was then racked into 65% new French and American barrels and left to age for two years.

1693 cases were bottled on December 1, 2006.

CHARACTERISTICS:

The 2004 Cabernet Sauvignon is a dark, dense purple color with a ruby hue. It has a fragrant bouquet of bright blue berries and violets. The taste has notes of oak, chocolate, cream de cassis, coconut, smoke and black currant: followed by a velvety finish. A wine with abundant opulence and intensity. With proper storage this wine can easily develop over the next 10 to 12 years.

REVIEWS:

- ◆ “89-92” pts –Robert Parker’s The Wine Advocate, October BBL Issue
- ◆ Silver Medal, San Francisco Chronicle Competition, 2007
- ◆ Silver Medal, Orange County Fair, 2008

