



2004 CABERNET SAUVIGNON
Napa Valley

The vineyard is located in the Coombsville District, east of the city of Napa, where its close proximity to the North Bay's cooling influence makes for vibrant acidity and flavors. The first time I set eyes on this site my gut told me it had the right stuff, something I was taught to appreciate early on in my career at the Hess Collection and Joseph Phelps Vineyards as well as working in Europe and Australia.

CLONES: 15 and 337
SOIL: Rocky, clay volcanic
YIELD: Low: 1 to 1½ tons per acre; cordon pruned
CLIMATE: Warm sunny days, cool nights with foggy mornings.

HARVEST DATE: October 12, 2004
BRIX: 25.8^o

WINEMAKING:

- ❖ Grapes were hand harvested into ½ -ton macrobins
- ❖ Hand-sorted three times at the winery
- ❖ Cold soaked 4 days before the onset of fermentation
- ❖ Fermented with native yeast and Malolactic bacteria
- ❖ 40% new French oak with >20 months of barrel aging
- ❖ Bottled unfinned and unfiltered on June 25, 2006

WINE PH: 3.59
TA: 6.5 grams/liter
ALCOHOL: 14.3%
PRODUCTION: 81 cases

TASTING NOTES: Deep red color; bouquet of blueberries, barrel spices, vanillin, and dark cherry aromas. Fruit-driven entry that opens into a silky-textured, yet well-structured mid-palate with a lingering finish. This wine is definitely age-worthy.

CALIFORNIA SUGGESTED RETAIL: \$48/btl.

RELEASE DATE: Summer 2007