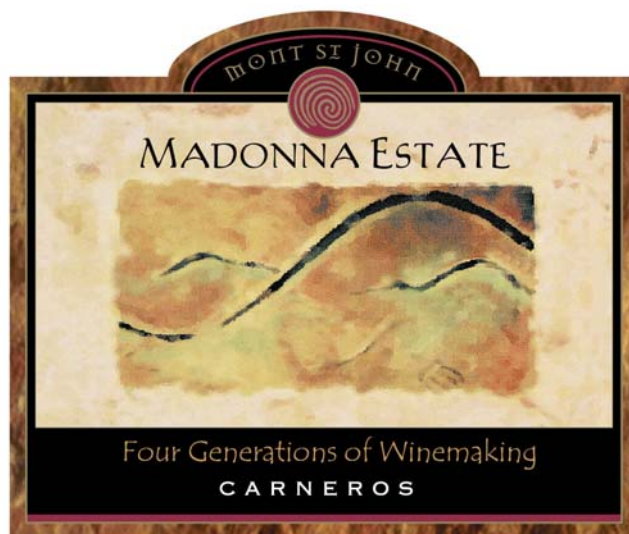


2004 CABERNET SAUVIGNON



WINE STATISTICS

COMPOSITION:	100% Cabernet Sauvignon
APPELLATION:	100% Carneros, Napa Valley
HARVEST DATES:	October 5 th
SUGAR AT HARVEST:	24.2 degrees Brix
AGING/COOPERAGE:	100% barrel fermented, small French oak barrels
ALCOHOL:	13.7% by volume
ACIDITY:	TA = .67g/100 ml; pH = 3.68
RELEASE DATE:	May 2009

WINEMAKER'S NOTES

Our Cabernet Sauvignon fruit was brought into the winery, destemmed, and the whole berry fermented with Pasteur Red yeast at 85° F. The fruit was punched down two times a day and pumped over three times daily until dryness. Upon completion of pressing, it was racked once and placed in small French oak barrels to age for 18 months. The wine was again racked three times during the barrel aging process, and received 10 months of bottle aging prior to release. The 2003 Cabernet Sauvignon has aromas of cassis, toasty oak, green olive and green tea. On the palate, a hint of spice is balanced by a richness of sweet toasty French oak, and ample, yet elegant tannin structure, and a lingering finish.

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