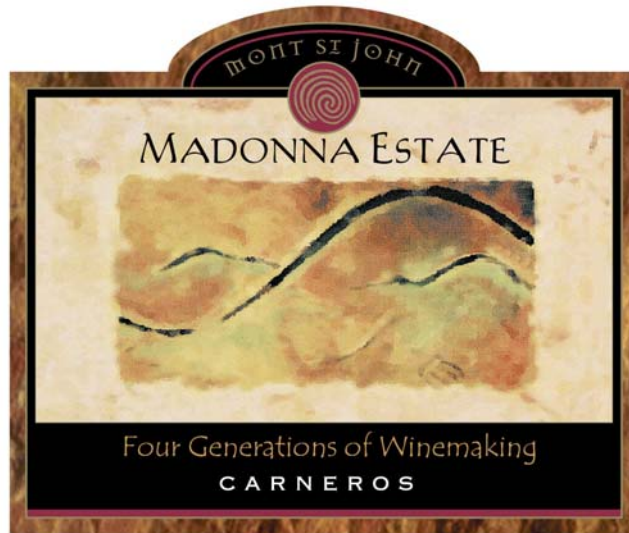


# 2004 RESERVE CABERNET SAUVIGNON



## WINE STATISTICS

<b>COMPOSITION:</b>	100% Cabernet Sauvignon
<b>APPELLATION:</b>	100% Napa Valley
<b>HARVEST DATES:</b>	October 18 <sup>th</sup>
<b>SUGAR AT HARVEST:</b>	24.2 degrees Brix
<b>AGING/COOPERAGE:</b>	100% barrel fermented, small French oak barrels
<b>ALCOHOL:</b>	13.9% by volume
<b>ACIDITY:</b>	TA = .61g/100 ml; pH = 3.57
<b>RELEASE DATE:</b>	December 2007
<b>WINERY RETAIL:</b>	\$50.00

## 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 2004 Reserve Cabernet Sauvignon has aromas of cassis, toasty oak, chocolate and berry jam. 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 smooth lingering finish.*

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