



## **2004 Cabernet Sauvignon**

Napa Valley

### **Winemaking Notes**

**FRUIT** 97% Cabernet, 3% Petit Verdot

**VINTAGE** Above normal temperatures and a dry spring lead to an early bud break, followed by a continuing trend to short growing season. Heat spikes were moderate and fairly short lived, allowing the smaller crop to reach full maturity and balance without excessive sugar. 2004 was one of the earliest harvests in Napa Valley history.

**HARVEST** September 7 – September 30  
Average Brix: 26.2

**WINEMAKING** The fruit for this wine comes from both our sustainably farmed vineyard in Rutherford and from local Napa Valley vineyards. Each vineyard block was harvested and made into an individual lot representing that block. The wines were pressed off the skins from 10 to 23 days after crushing. Blending generally takes place between January and April of the year following harvest and the wine is aged for 18 months.

**AGING** American oak (1/3 new wood)

### **Tasting Notes**

Ripe red and black fruits with underlying cedar, cocoa and spice. Rich, supple mid-palate, with moderately firm tannins. Long, balanced, flavorful finish with well integrated oak.