2004 NAPA VALLEY CABERNET SAUVIGNON

VINTAGE 2004

APPELLATION Napa Valley

COMPOSITION 86% Cabernet Sauvignon, 7% Merlot, 5% Cabernet Franc, 2% Petit Verdot

BOTTLE SIZES 750 ml 3 L Double Magnum
1.5 L Magnum 6 L Imperial

ALCOHOL 13.9%

VINTAGE DESCRIPTION The 2004 growing season started with the earliest budbreak in history and ended with a very early harvest with light yields.

Unseasonably warm late-winter temperatures induced the earliest budbreak in memory. Once the shoots started growing, bloom, veraison and ripening took place at least three weeks ahead of their normal schedule. The early bloom was interrupted by cool spring conditions, and this caused the vines to set a light crop.

In the Napa Valley, the morning fog in late July and early August slowed down maturation so that what started as an early harvest ended up on a more typical schedule. We began picking on August 25th but did not conclude until October 8th.

BLENDING AND AGING Our 2004 Napa Valley is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. It was blended in early 2005 and transferred to 100% new American oak barrels for aging. We blend prior to barreling to achieve a balance of the wine's natural elements, such as fruit and tannin, before they are influenced by oak. The wine was then aged in barrel for approximately 25 months and another 20 months in bottle to harmonize its components before release.

TASTING NOTES The 2004 Napa Valley Cabernet Sauvignon is a complex and elegant wine that balances the expression of fruity and savory elements with finesse. The wine has a dark ruby color with a purple edge and displays aromas of black plum, soy sauce, chocolate, rose petals, cedar and black olive. It has a soft, velvety attack and a fruity, floral and spicy mid-palate. The finish is long and smooth with well integrated tannins. Properly cellared, this wine should give drinking pleasure through 2024.

RELEASE DAY February 7, 2009