

**2004 CABERNET SAUVIGNON**  
**Technical Information**

<b>Harvest Date:</b>	September 1 to October 7
<b>Varietal Composition:</b>	92 percent Cabernet Sauvignon 3 percent Merlot 3 percent Petit Verdot 2 percent Cabernet Franc
<b>Appellation:</b>	Napa Valley
<b>Vineyards:</b>	37 percent Stags Leap District Vineyard 31 percent Mt. George Vineyard 32 percent selected Napa Valley vineyard
<b>Bottling Date:</b>	September 2006
<b>Release Date:</b>	May 2007

**Vintage Notes:** Following wet February weather, warm March temperatures forced early budbreak, and unusually dry spring conditions, plus a brief heat spike at the end of April, hastened flowering and kept vine vigor under control. Summer was moderate until picking time, when a brief hot spell jump-started what had been a gradual, if early, beginning to the harvest.

**Winemaking Notes:** Seventeen months of barrel age in 25% new oak, of which 89% was French and 11% was American. Overall blend 90% French oak, 10% American. Average 23 days of maceration.

**Analysis:** Alcohol, 14.4%; titratable acidity, 5.65 grams per liter; pH, 3.72.

**Tasting Notes:** Ripe jammy fruit and cola aromas with hints of dried herbs. Medium to full body with cherry, raspberry and mineral flavors. Lively acidity leads to a fruity and persistent finish.

**Suggested Retail Price:** \$43.00