



2004 Cabernet Sauvignon ***Napa Valley***

- ◆ **Predominant use of hillside fruit from low yielding vineyards**
- ◆ **Open – top fermentation allows the cap to be hand punched every 8 hours**
- ◆ **Vineyard lots are kept separate during fermentation and first year of aging, prior to selection process**
- ◆ **Barrel Aged for 2 years in American Oak Barrels**

Tasting Notes:

An early budbreak and unseasonably warm spring temperatures gave our Cabernet vineyards an excellent start in 2004. A long, moderate growing season, with above average temperatures late in the season led to balanced crops and excellent maturities. The grapes for this Cabernet Sauvignon were sourced from several small, low-yielding Napa Valley vineyards, each with its own unique “terroir”, giving us a varied palette of flavors and textures to work with in producing this wine. Each vineyard lot is hand harvested and fermented separately in small open top fermentors. Hand punch-downs and careful tasting when deciding to press ensures a gentle extraction without overly aggressive tannins. Aged for two years in American oak barrels, this wine is drinking beautifully now and will age gracefully for many years. An intense aroma of black cherries, cassis, and plum is complimented by subtle hints of cocoa, tobacco and sweet, toasty vanilla. On the palate, soft tannins envelop a solid core of ripe, forward black fruit, with perfectly integrated oak. Enjoy!!

~ Chris Pisani, Winemaker

4+ Stars - Restaurant Wine 2006