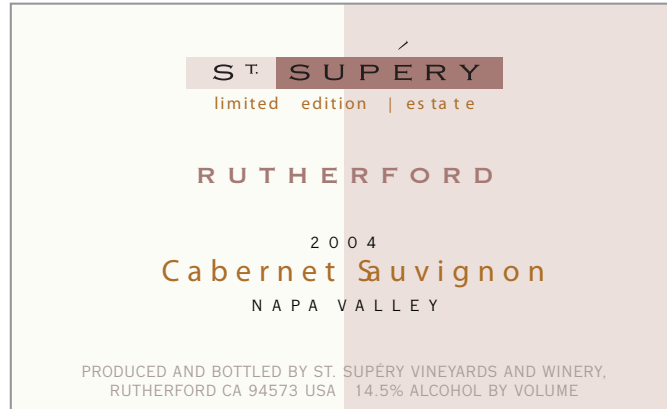


2004 LIMITED EDITION | ESTATE RUTHERFORD CABERNET SAUVIGNON

RUTHERFORD, NAPA VALLEY



WINEMAKER'S COMMENTS

A showy fleshy youngster offering supple currant, anise, tobacco and espresso. The wine is highly concentrated with flavors of black currant, cherry kirsch and fresh crème. The flavors are long and persistent on the finish, with firm but ripe tannins that let the flavors push through.

WINEMAKING

The 2004 growing season started out early and warm with many days in March reaching 85°F. The warm weather continued throughout spring leading to bloom occurring three weeks ahead of schedule. We thinned the crop more than usual during June and July and opened the canopy to expose the fruit to sunlight, which helps intensify color and flavor of the grapes. At harvest time, we found the fruit quality was exceptional with yields about 50% of average.

The fruit for this Cabernet Sauvignon was harvested during the cool hours of early morning to maximize fresh flavors. Crush occurred in our cellar prior to fermentation and maceration on the skins, after which the wines were drained and pressed to barrels for maturation. Nineteen months later, the wines went through final evaluation to complete the blend.



APPELLATION: RUTHERFORD, NAPA VALLEY
BLEND: 80% CABERNET SAUVIGNON, 20% MERLOT
PH: 3.61
TOTAL ACIDITY: 6.4 G/L
RESIDUAL SUGAR: <0.02%
WINE ALCOHOL: 14.6%