



2004 Cabernet Sauvignon

Napa Valley

The 2004 Cabernet Sauvignon was aged 21 months in French oak. It exhibits an attractive, opulent, full-bodied mouthfeel with no hard edges, but lots of dark, licorice-infused black currant fruit as well as hints of unsmoked cigar tobacco, chocolate and flowers. This impressive, youthful Cabernet should drink well for another 10-15 years, but there is no reason to defer your gratification. Drink : 2014-2029

The 2004 vintage got started very early; warm early spring and very moderate summer conditions. A heat spike in early September put a bump in the road for most of the reds with sugar spiking quickly. Once the weather cooled, the grapes were able to ripen more gently and evenly, putting some high potential red wines in the tank. A light crop produced high levels of color and dense flavors and should result in some memorable wines from the 2004 vintage.

AWARDS AND RATINGS:

Wine Advocate, Robert Parker ~ 91 points
Reviewed April 2014

VINTAGE STATISTICS:

BLEND	<i>100% Cabernet Sauvignon</i>
HARVEST DATE	<i>October, 2004</i>
BOTTLING	<i>June, 2006</i>
AGING	<i>20 months in French Oak</i>
ALCOHOL	<i>15.1% Unfiltered</i>
PRODUCTION	<i>525 cases</i>
RELEASE DATE	<i>October, 2007</i>