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C A B E R N E T S A U V I G N O N

V I N E H I L L R A N C H

Varietal composition:

99% Cabernet Sauvignon
1% Petit Verdot

Flavor descriptors:

The essence of Oakville, this is a powerfully vibrant wine—fresh, elegant and supple. Primary aromas of red cherry and raspberry reveal hints of black olive, roasted meat and *fines herbes*. Rich, concentrated flavors of blackberry, plum and licorice are beautifully balanced by broad, silky tannins. The finish is electric—lengthy and lingering. A superbly complex and generous wine that leaves a lasting impression.

Wine analysis:

Total acid: 0.61%
Final pH: 3.7
Residual sugar: 0.16
Alcohol: 15.7

• V I N T A G E •

A warm, dry spring followed a moderately rainy winter, giving an early start to the 2004 growing season. Unseasonably warm temperatures in March initiated early budbreak, and all varieties bloomed in May at least a week earlier than usual. Total rainfall was higher than average, though rains virtually ended by March. Temperatures throughout summer were relatively mild, with Napa Valley's famous fog lingering over the vineyards until late morning. These conditions, which continued through most of the harvest season, fostered high-quality grapes and set a relatively easy pace for the vineyard and winemaking teams. We harvested grapes from Vine Hill Ranch from September 17 to October 17.

Grapes: (Average) 27° Brix with 0.68% initial acid and 3.59 pH

• V I N E Y A R D S •

Appellation:

Vine Hill Ranch, Oakville District AVA, Napa Valley

Grape Sourcing:

Vine Hill Ranch is a vineyard with a unique personality deeply rooted in the alluvial benchland soils on the southwestern edge of the Oakville AVA.

Date planted: 1991. Average yield: 4.7 tons/acre

• W I N E M A K I N G •

Hand-harvested into small bins

Hand-sorted on tables in our To Kalon Fermentation Cellar

Gravity-flow movement of must and wine

Fermented in traditional oak tank and gently pressed in a wooden basket press

36 days extended skin contact (maceration) in oak barrels and oak tanks to soften tannins

19 months aging in French oak chateau barrels, 50% new

500 cases made