



<b>VINTAGE:</b>	2004
<b>VARIETAL:</b>	98% Cabernet Sauvignon 1% Petit Sirah 1% Petit Verdot
<b>VINEYARD:</b>	St. Helena Winery Estate, Block #3 and #4
<b>WINEMAKING:</b>	<p>Fermented with Lavin D254 Yeast                      Cold soak at 50 degrees - 5 days                      Maturation period – 11 days                      Maceration period - 4 days                      Racked <u>only</u> 4 times                      Wine chemistry;</p> <ul style="list-style-type: none"> <li>• 25.5 Brix at harvest</li> <li>• 3.68 pH at bottling</li> <li>• 0.64 TA at bottling</li> </ul> <p>Bottled unfined and unfiltered</p>
<b>BARREL AGING:</b>	<p>20 months in 85% new and 15% once used French;</p> <ul style="list-style-type: none"> <li>• Exclusively                             <ul style="list-style-type: none"> <li>○ Marcel Cadet</li> <li>○ Vicard,, and</li> <li>○ Seguin Morea</li> </ul> </li> </ul>
<b>ALCOHOL:</b>	14.69% by volume
<b>BOTTLING DATE:</b>	June 19, 2006
<b>RELEASE DATE:</b>	March 1, 2007
<b>PRODUCTION:</b>	175 cases
<b>CELLARING:</b>	This wine should develop complexity in two years during bottle

aging. Suggest that you hold for at least one year prior to serving.  
Enjoy this beautiful bold wine!

**WINEMAKER'S  
NOTES:**

The 2004 Sauvage is BIG in fruit, built on cassis, currant and mocha flavors. It has a very supple and silky tannin structure and finishes well in the palate. Will be at its peak between 2008- 2010.