



VINTAGE:	2004
VARIETAL:	99.5% Cabernet Sauvignon 0.5% Petit Verdot
VINEYARD:	St. Helena Winery Estate, Reserve Block #1
WINEMAKING:	<p>Fermented with estate native yeast Cold soak at 50 degrees - 5 days Maturation period - 12 days Maceration period - 4 days Racked <u>only</u> 3 times over 2 years Wine chemistry;</p> <ul style="list-style-type: none"> • 26.2 Brix at harvest • 3.74 pH at bottling • 0.64 TA at bottling <p>Bottled unfinned and unfiltered</p>
BARREL AGING:	<p>20 months in new French Oak Barrels;</p> <ul style="list-style-type: none"> • Exclusively <ul style="list-style-type: none"> ○ Taransaud ○ Darnajou ○ Marcel Cadet ○ Vicard ○ Seguin Moreau,,, and ○ Bossuet
ALCOHOL:	15.13% by volume
BOTTLING DATE:	June 19, 2006
RELEASE DATE:	March 1, 2007
PRODUCTION:	222 cases

CELLARING:

This wine should develop complexity with only two to three years in the bottle. Enjoy this Big Bold wine early!

WINEMAKER'S NOTES:

This wine has extraordinary ripeness and richness that only comes from the St. Helena Appellation in Napa Valley. Its dense purple color is followed by sweet aromas of cherry, blackberry, current, crème de cassis, coffee and dark chocolate. With loads of flavor, a voluptuous palate, supple tannin, and a sensational finish with notes of flower, licorice, and spices.

This stunning Cabernet Sauvignon should be at its peak between 2012 and 2018.