



2004 Walla Walla Valley Cabernet Sauvignon

100% Cabernet Sauvignon

PH: 3.71 TA: .66 Alcohol: 14.7%

Bottled August 2006, Released May 1, 2007

\$40 Retail Price

280 cases produced

Winemaking

Un-fined and un-filtered, this 100% Cabernet Sauvignon is a rare wine from a challenging vintage. However, the few Cabernet-based wines produced from the Walla Walla Valley in 2004 are extraordinary in their expression of the Valley's potential for greatness. This wine was aged for 22 months in mostly French oak, and then allowed to bottle age for an additional nine months before release.

Vineyards

Given the harsh freeze that occurred in January 2004, fruity from the Walla Walla Valley in that vintage is in short supply. Our fruit was sourced from higher elevation vineyards that escaped the winter freeze damage, in the southern most region of the Valley. Even though the growing season was challenging, the fruit that did survive the harsh winter is of exceptional quality because of what took place during the spring and summer growing season. Fruit came off with excellent acidity, most notably from Seven Hills vineyard. That being said, the wines from the 2004 vintage should have long aging potential, which is what we expect from our Cabernet Sauvignon.

Tasting Notes

The aromatics and palate are consistent and inviting, with bright red fruits, leather, cassis and vanilla. Ripe fruit character is complimented by fine tannins and plenty of acidity. This more elegant Cabernet will drink well upon release, but continue to improve with cellaring for upwards of 10 years. This would be a fine pairing with beef dishes and equally delicious with fine-aged English cheddars.

