

# 2004 Reserve Cabernet Sauvignon

## Details

<b>Grape Variety /Origation:</b>	95% Cabernet Sauvignon, Applegate Valley 5% Cabernet Franc, Applegate Valley
<b>Growing Conditions:</b>	Early, warm spring, followed by a warm/hot summer led to an early harvest that was tempered by a mild September.
<b>Winemaker Comments:</b>	Fruit is predominately sourced from the old vines of the Layne Vineyard. 2004 was an excellent vineyard across the board. The Cabernet was given extra hang time, leaving the fruit on the vines until late October.
<b>Tasting Comments:</b>	Aromas of dust, black cherry, and plum pie. The wine is well structured, instantly enveloping the tongue and begging for steak, lamb, or game. Because of its balanced acidity and ample tannins, this wine should age very well over the next 15 years.

## Fermentation

## Technical Data

<b>Method:</b> Fermented in tank	<b>Alcohol:</b> 14.10%
<b>Length:</b> 30 Days	<b>Brix:</b> 24.0 B
<b>Temperature:</b> 68-85F	<b>pH:</b> 3.45
<b>Maloactic:</b> Yes	<b>Total Acidity (g/L):</b> 7.0
<b>Length of Barrel Aging:</b> 20 months	
<b>Origin of Barrel:</b> 95% French Oak - Demptos, Sirugue, F. Freres & 5% Hungarian Oak - Demptos	

## Awards

## Pricing:

Silver, San Francisco Chronicle

Wholesale Price \$ \_\_\_\_\_

Suggested Retail \$ \_\_\_\_\_

