



[2004 Dr. Crane Single Vineyard Cabernet Sauvignon](#)

**Harvest Information:**

Varietals: Cabernet Sauvignon  
Appellation: Napa Valley  
Vintage: 2004  
Harvest Date: August 31

**Ranch Breakdown:**

Dr. Crane 100% St. Helena

**Winemaking Information:**

Fermentation: Pasteur Red yeast @ 78-82F  
Malo-lactic: Vinaflora strain ML bacteria  
BBL age: 28 months 225 liter barrels  
New oak: 75%  
One/Two Year Oak: 25%  
Primary Cooper: Sylvain  
Barrel type: 100% French oak

**Finished Wine:**

Bottled: March 5, 2007  
Alcohol: 14.7%  
Acid: 0.68 g/L  
PH: 3.66  
Bottle age before release: 12 months  
Production: 95- 12 pack cases

**Harvest Notes:**

2004 was an ideal growing year for Napa Cabernet Sauvignon. A virtually perfect amount of rainfall coupled with a long ripening period lead to some very high quality and very flavorful fruit. Two separate heat waves late in the season brought the small crop to maturity quickly and most winemakers ended up harvesting all their fruit within a four week period.

**Winemaker's Notes:**

*Single Vineyard: The Dr. Crane Vineyard is a gravelly fan of the Spring Mountain watershed where the old river bed came off the Western hills depositing huge amounts of gravel. Today the area is the old gravel pit and city park in St. Helena.*

As some of you know, this a very special vineyard and the 2004 vintage produced some spectacular wine. This wine is a Cab-lover's dream. It's extremely rich and concentrated with big tannin and big ripe fruit. There are layers of spicy cedar and cassis flavors woven into the solid and well balanced structure. The finish never seems to end with subtle spices like nutmeg and clove to chew on. This is one of those wines we cannot wait to share with family and friends especially with a big plate of pasta or over a juicy steak.