



2004 Very Special Red Cabernet Sauvignon

Harvest Information:

Varietals: Cabernet Sauvignon
Appellation: Napa Valley
Vintage: 2004
Harvest Dates: September 10 - September 16

Ranch Breakdown:

Meteor	50%	Coombsville District
Stagecoach G1	50%	Atlas Peak

Winemaking Information:

Fermentation: Pasteur Red yeast @ 78-82F
Malo-lactic: Vinaflora strain ML bacteria
BBL age: 28 months 225 liter barrels
New oak: 50%
One/Two Year Oak: 33%
Primary Coopers: Demptos, Vicard
Barrel type: 100% French oak

Finished Wine:

Bottled: March 5, 2007
Alcohol: 14.9%
Acid: 0.69 g/100mL
pH: 3.50
Bottle age before release: 30 months
Production: 90- 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:

What a difference a blend makes! If every year could be like 2004 winemakers would be in heaven. Because of the high quality wines produced from this great vintage we have the luxury of putting together some amazing blends. This Very Special Red blend consists of wines from only two vineyards, both of which add very different characteristics. We have created a blend using two different Cabernet paradigms. The Stagecoach vineyard is a quintessential "mountain cab." It's big and concentrated with amazing color and a rich, powerful structure. The Meteor vineyard adds elegance and unique layers of flavors like vanilla and white

chocolate which overlap the big, bold flavors of the Stagecoach wine to create this dynamic and special wine.