

2004 Family Reserve Cabernet Sauvignon, Oakville Estate, Napa Valley

Powerful, ripe, complex and memorable. These words speak loudly of this rich and bold wine born from a quintessential Napa Valley vintage. From the first moments in the glass, this deep red Cabernet Sauvignon absolutely comes to life. The nose is layered with fragrances of ripe black cherry, integrated oak vanillin and a light dusting of black pepper spice. With a bit of time to open up, subtle layers of French barrel roast and espresso mingle the nuances. Fresh and ripe fruit flavors of cherries, plums and currants lead the charge on the early palate attack. Typical of a young Oakville Cabernet, the structure and makeup is youthful but gives way to the pure red stone fruit flavors that make up the true heart and soul of this wine. This wine will continue to improve for 3 to 5 years and should survive well to 2022 or longer with ideal cellaring conditions.



Technical Aspects

Harvest took place on October 21st. The cane-pruned vines are carefully hand harvested by our own family from our Estate Grown vineyard in Oakville. Now in their 16th year, we continue to dry farm these vines by not allowing them any applied summer irrigation. Their roots must find water on their own and struggle in the final months of summer and early fall leading to a complexity and depth of flavor often unequaled in irrigated vineyards.

Vinification and Ageing

The fruit was destemmed into open top, insulated bins where fermentation took place for nearly 15 days. The fruit was then lightly pressed and aged in 100% new French Oak barrels for a lengthy 26 months. While we do add yeast to finish primary fermentation, we allow the indigenous malolactic bacteria of the cave to complete the secondary fermentation.

Bottling Data

100% Cabernet Sauvignon
13.8% Alcohol, 0.67 g/100mL Titratable Acidity, 3.58 pH.
Bottled on January 18th, 2007, unfined and unfiltered
375 Six-Bottle Cases Produced
Suggested Retail—\$125 per bottle