



2004 Cabernet Sauvignon

12 Barrel Lot

Harvest Dates:	September 20 – October 26
Varietal Composition:	100% Cabernet Sauvignon
Vineyard Sources:	50% Lewis Vineyard 50% Cold Creek
Appellation:	Columbia Valley
Oak Composition:	42% New French Oak 42% Neutral French Oak 46% New Hungarian Oak
Barrel Aging:	22 Months
Chemistry:	Alc 14.0%, pH 3.7, TA .61 g/100ml
Bottling Date:	August 25, 2006
Case Production:	265
Price:	\$38/750 ml \$80/1.5ml

Winemaker Notes

Our 2004 Cabernet Sauvignon is a beautiful blend of Cold Creek Vineyard and Lewis Vineyard. Located 38 miles east of Yakima, Cold Creek Vineyard was planted in 1973 and one of the oldest vineyards in Washington State. The silty loam soil profile, higher than normal temperatures and very deep root system provide the ideal environment to grow rich and concentrated Cabernet Sauvignon. The Lewis Vineyard Cabernet Sauvignon block was planted in 2000 in a sandy loam soil on the Rattle Snake Ridge, located north of Prosser. The typical tonnage harvested from this block will range from 1.25 to 2.00 tons the acre, providing very concentrated small berries packed with black cherry flavors. Aromas of mineral, graphite and plum are present in the nose. This wine showcases a full-bodied texture with soft velvety tannins that linger forever.