

# ARTESA

## 2004 CABERNET SAUVIGNON • NAPA / SONOMA



### RELEASE DATE

June 2007

### VARIETAL COMPOSITION

88% Cabernet Sauvignon, 6% Merlot, 2% Syrah,  
2% Petite Verdot, 1% Malbec, 1% Cabernet Franc

### VINEYARDS

Foss Valley (Atlas Peak, Napa), Oak Knoll District  
(Napa), Ridgeline Vineyard (Alexander Valley, Sonoma),  
Knights Valley (Sonoma)

### HARVEST INFORMATION

October 2004

Average sugar at harvest, 25.2° Brix

### TECHNICAL DATA

Alcohol content, 14.3% by volume.

Average time on skins, 19 days.

16,773 cases produced

### COOPERAGE

Aged for 21 months in 40% new, 60% used oak  
barrels (85% French Oak, 15% American Oak)



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### THE 2004 VINTAGE

The winter was cool with above-average rainfall continuing well into late spring. The growing season started out slowly and by the middle of summer we were about two weeks behind our normal maturation pattern. Complete ripening was assisted by the slightly below-average crop load plus we had the patience and vine health to wait out a couple of late summer heat spells. Ultimately, a long Indian summer made sure everything was picked at peak flavor.

### ABOUT THE VINEYARDS

The foundation of this wine is from our 2 Cabernet Sauvignon vineyards. In Napa Valley, 1200 feet above Stag's Leap and Oakville within the Atlas Peak appellation, we have a 36-acre vineyard. In Alexander Valley, hundreds of feet above the Russian River looms our 92-acre mountainside estate. This wine is the melding of these two world-class vineyards. Well drained rocky soils with western sun-drenched slopes produce the most intensely flavored berries that make this wine. Extensive shoot and fruit thinning in the vineyard insure that we have even and full ripening.

### WINEMAKING

Following hand-harvesting, the grapes were de-stemmed only (whole berries). Fermentations were conducted in a combination of open-top vessels with a punch-down device and closed tanks with gentle cap irrigators. Several types of yeast were used for both inoculated and uninoculated fermenting. Most lots were pressed directly to barrel, and malolactic fermentations finished in barrel. Post-fermentation, selected lots received extended maceration for further phenolic development. After one year, the wines were racked and returned to barrel for an additional year of aging.

### TASTING NOTES

Bright wild blackberry and cherry are complimented with abundant spice. Black pepper, clove, allspice, vanilla, nutmeg and a hint of cedar smoke. Finely knit together with a silky mid-palate, this wine has sufficient tannin backbone for aging. This wine will be delicious for the next five to ten years.