



2004 29 ESTATE CABERNET SAUVIGNON



Harvest Dates: September 10 – 18, 2004

Barrel Age: 18 months in French oak, 100% new

Cooperage: Saury, St. Martin, Demptos, Taransaud

Bottling Date: May 8, 2007

Alcohol: 14.8%

Release Date: Fall 2007

Cases Produced: 337

Release Price: \$225 ~ 750ml

Library Price: \$615 ~ 750ml

THE VINEYARD Our 29 Estate Vineyard sits on a hillside just at the “pinch” of Napa Valley’s hourglass shape. Excellent airflow provides natural frost protection, while the fertile clay loam soils encourage deeply rooted vines, yielding powerfully concentrated cabernet sauvignon tempered by markedly floral, velvet elegance and explosive aromatic.

THE VINTAGE Spring shatter during berry set and a hot summer contributed to loose clusters and reduced cluster weight resulting in a brilliantly intense but tiny vintage that marks the very smallest since the very first 1992 vintage.

THE WINE Deeply concentrated in color, the 2004 vintage is inky and densely purple. On the nose, this wine opens with ripe cherries, cassis and creamy chocolate. Darker aromas of black licorice, graphite and crushed stone complete this complex wine. Abundant quantities of black fruit, subtle oak nuances and gripping tannins coat the palate in this richly viscous wine. The chocolate and cherries that dominate the nose continue to shine on the palate and linger all the way through the brilliantly persistent finish. The 2004 vintage possesses amazing power and weighty structure while never losing its striking elegance. Enjoy now, or with much discipline, through 2020.

THE UPDATE At 20 years old, the wine is quite perfumed and showy with hints of dried rose petal, tea leaf and Kirsh cherries. The fruit profile is predominantly red, the mid-palate is polished and elegant and the finish is long and persistent with fine grained tannins. What a beauty at 20 years old!