

# *Surh Luchtel*

Premium Handcrafted Wines

## **2004 Mosaïque, Red Wine, Napa Valley**

Final Composition	56% Merlot, 34% Cabernet Franc, 5% Cabernet Sauvignon, 5% Malbec
Harvest Date	9/14/2004 to 10/12/2004
Vineyard Location	Napa Valley
Finished Wine	Alcohol: 14.3% Ph: 3.65 Total Acidity: .61g/100ml
Barrel Type	33% New French Oak, 67% 1 & 2 year old French Oak
Barrel Time	21 months
Bottling Date	August, 2006
Case Production	250 cases
Filtration	None
Release Date	March, 2007

### **Winemaking**

Each lot was hand sorted, destemmed with the high whole berry content. They were cold soaked for 3 to 5 days and then fermented in open top stainless steel tanks and macro bins for 7 to 10 days with the maximum temperature of 88 degrees. The Cabernet Sauvignon lots were put through extended maceration for another 3 weeks. The lots were pressed into barrels where malolactic fermentation took place and monitored separately. They were racked 5 times before being blended in June of 2006 and bottled in August of 2006.

### **Tasting Notes**

As usual this elegant Bordeaux blend of Merlot, Cabernet Franc, Cabernet Sauvignon and Malbec was created with earlier accessibility in mind. While the soft and round characters of Merlot and Cabernet Franc dominate the fruit component of the wine, the fully ripe tannins from the Cabernet Sauvignon and Malbec serve as the backbone in its finish. The '04 Mosaïque's charming, fruit-forward aromas and flavors are, as always, apparent right out of the bottle, with rich raspberry-cherry fruit combining with a unique pomegranate-cranberry characteristic. Bright acidity adds considerable length on the palate. But the wine's abundant fruit is framed by firm, slightly angular tannins that need air to soften their edges. The combination of tannin, ripe red fruits, and acidity is as balanced in the '04 as we've ever seen.