

Surh Luchtel

Premium Handcrafted Wines

2004 Cabernet Sauvignon, Napa Valley

Vineyard Location	Atlas Peak, Howell Mountain
Harvest Date	10/13/2004 to 10/23/2004
Final Composition	98% Cabernet Sauvignon, 1% Merlot, 1% Cabernet Franc
Finished Wine	Alcohol: 14.3% Ph: 3.83 Total Acidity: .61g/100ml
Barrel Type	75% New French Oak, 25% once used French Oak
Barrel Time	21 months
Bottling Date	August, 2006
Case Production	500 cases
Release Date	March, 2007

Vineyard

The main source of fruit for this Cabernet Sauvignon is a hillside vineyard located on Atlas Peak. The second source is from a young vineyard up on Howell Mountain. Both are later ripening mountain vineyards located at high elevations. The fruits from these rugged vineyards are small, dark, chewy, intense and of course tannic.

Winemaking

Each lot was hand sorted, destemmed with the high whole berry content. They were cold soaked for 3-4 days before being fermented for 11-14 days with the maximum temperature of 90 degrees and then put through extended maceration for another two to three weeks. The malolactic fermentation took place in the barrel. The wines were racked 5 times before being blended in June of 2006 with Merlot and Cabernet Franc to add a touch of softness before being bottled in August of 2006.

Tasting Notes

Reflective of a long, warm growing season, the wine shows the depth and length of fruit that is fully mature with ripe tannins. It is full-bodied, meant to be cellared for up to 8-10 years. Due to its youthful tannins, it takes about an hour in the glass before it shows itself. When it does, the wine displays a rich array of aromas, from vanilla and cinnamon to powdered cocoa, tobacco, and blackberry jam. Big, mouth filling tannins wrap fairly tightly around a center palate of cassis, black cherry, plum, and raspberry. Decanting is, as usual, the key to unlocking the wine's complex flavors.