

Surh Luchtel

Premium Handcrafted Wines

2004 Sacrashe Vineyard Cabernet Sauvignon, Napa Valley

Vineyard Location	Napa Valley
Harvest Date	9/30/2004
Final Composition	98% Cabernet Sauvignon, 1% Merlot, 1% Cabernet Franc
Finished Wine	Alcohol: 14.5% Ph: 3.73 Total Acidity: .61g/100ml
Barrel Type	75% New French Oak, 25% used French Oak
Barrel Time	21 months
Bottling Date	August, 2006
Case Production	150 cases
Filtration	None
Fining	None
Release Date	March, 2007

Vineyard

At elevation of 750 feet above Silverado Trail due east of Rutherford, this picturesque vineyard is known for its thick skinned, dark, intense fruit. The yields are always low and the fruit so distinct, the special care it receives is reflected in the bottle.

Winemaking

The fruit was hand sorted, destemmed with the high whole berry content. It was cold soaked for 7 days before being inoculated and fermented for 11 days with the maximum temperature of 90 degrees and then put through extended maceration for another 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 before being bottled in August of 2006.

Tasting Notes

Elegant oak on the nose gives way fairly quickly to plum, spice, and bacon fat, rounded out by the vineyard's signature aromas of rhubarb and orange peel. In its youth the wine is tight, chewy and tannic, which open up with at least a hour of aeration. At its core, though, it shows hints of kirsch liqueur, candied raspberry, black cherry, and an underlying minerality. Based on our experience with the vineyard, these complexities will more fully reveal themselves with time in the bottle.