



2004
Cabernet Sauvignon
Stromberg

Winemaker Notes	Wine Facts
<p>The Stromberg Vineyards are among the highest elevation vineyards in California. This makes it a difficult place to grow Cabernet which has a need for full maturity to resolve inherently astringent tannins. The cool, high altitude demands a patient wait for the grapes to ripen but the results are worth it. We are rewarded with a wine of full, round texture and great depth.</p> <p>Fermentation occurred with special yeast selected to maximize elegance and complexity. Aging of this lovely wine proceeded for 19 months in small French and American oak barrels.</p> <p>A nose of mint, chocolate, anise, and nicely integrated berry aromas. Elegant, seamless, rich “mouth feel” with expansive flavor and supple tannins.</p>	<p>Vineyard: Stromberg Harvest date: October 1, 2004 Bottled: September 11, 2006 Alcohol: 14.7% pH: 56gm/100 ml; 3.76 Cases produced: 590</p>