



2004 *Cabernet Sauvignon*
ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 90% Cabernet Sauvignon, Gordon Bros. Estate & 10% Merlot, Gordon Bros. Estate
- **AGING:** 24 months in French & American Oak
- **pH:** 3.83
- **TA:** 0.56g / 100 mL
- **ALCOHOL:** 13.7%
- **PRODUCTION:** 1,206 cases

VINTAGE

Our moderate microclimate on the Snake River gave us some great fruit to work with in 2004. Harvest was early for the season as our crop load for this vintage was very small due to the harsh winter of 2003. Nevertheless, the quality of the fruit was superior and flavors were very concentrated.

WINEMAKING

The grapes were crushed and de-stemmed, leaving 15% of the berries whole. Fermentation takes place in these individual berries, thus creating different flavors in the wine. Upon completion of primary fermentation, the wine was pressed off and went into barrels to complete malolactic fermentation. We chose a mix of American and French oak barrels to complete the slow aging process. A small amount of Merlot was added to give the wine a little more complexity.

WINEMAKER COMMENTS

Smokey tobacco, leather and rich berry aromas are redolent on the nose. This full-bodied, rich wine has a wonderful mouth-feel with flavors of anise, cassis, black cherry and dark chocolate on the palate. Pair this wine with a thick, juicy steak and earthy mushroom sauce. For a sensory delight, try it with a dark chocolate truffle or molten lava cake.