

# ARTESA

## 2004 CABERNET SAUVIGNON RESERVE • NAPA VALLEY



### RELEASE DATE

May 2007

### VARIETAL COMPOSITION

88% Cabernet Sauvignon, 10% Merlot,  
2% Cabernet Franc

### VINEYARDS

Atlas Peak, Oakville, Oak Knoll

### HARVEST INFORMATION

October 2004

Average sugar at harvest, 24.7° Brix

### TECHNICAL DATA

Alcohol content, 14.4% by volume.

6,841 cases produced

### COOPERAGE

Aged for 20 months in 45% new,  
55% used French oak barrels



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### THE 2004 VINTAGE

Harvest began about two weeks ahead of schedule and progressed fairly normally until the warm weather trend raised the sugar levels in the fruit and the pace of harvest. Spring was early, bud-break was early, flowering was early and winter was early, too. Although fast and furious, the 2004 vintage brought us grape clusters with small berries and ripe flavors that have resulted in wines with incredible concentration and power. 2004 is, by all accounts, an exciting vintage marked by ripeness and intensity.

### ABOUT THE VINEYARDS

Most of the Cabernet in this wine is from rocky mountain vineyards. These thin rocky sites produce low vigor vines with small intensely flavored and colored berries. Some wine from Oakville and Oak Knoll vineyards were also added for plushness. All our vineyards require extensive hand work to manage vine vigor, crop load and sun exposure. At the peak of ripeness the grapes are hand harvested early in the morning and taken to the winery.

### WINEMAKING

Following hand-harvesting, the grapes were de-stemmed only (whole berries). Fermentations were conducted in a combination of open-top vessels with a punch-down device and closed tanks with gentle cap irrigators. Several types of yeast were used for both inoculated and uninoculated fermenting. Most lots were pressed directly to barrel, and malolactic fermentations finished in barrel. After each year of aging the wines were raked and returned to barrel. This wine was allowed to mature in barrel for 20 months. The final blend and every barrel was carefully assembled by our winemaker for this wine.

### TASTING NOTES

Wonderful ripe cherry, cassis and blackberry fruit is complimented with white pepper, cedar, clove, rosemary and dark chocolate aromas and flavors. An elegant wine with smooth, supple tannins, perfect acid balance and a long, lingering finish. The fruit concentration and the seamless fullness of this wine make it enjoyable now, but the ample tannin structure of this wine will allow it to improve for a decade or more.