

# 2004 Santa Cruz Mountains Cabernet Sauvignon

Family of Santa Cruz Mountains Wines

## CINNABAR VINEYARDS & WINERY

### · VINTAGE ·

The 2004 Santa Cruz Mountains growing season was ultimately successful, but not without some challenging moments. A warm, dry winter was followed by heat spikes in April and heat storms (hot days and nights) in late August and early September. The former prompted early budbreak and accelerated sugar development while the latter two retarded the fruit's physiological maturation. Consequently, irrigation and cluster thinning were applied to secure a healthy crop. The unusually hot days, in an otherwise normal summer, resulted in early harvest with low yields. Fortunately, the quality control regimen allowed the remaining fruit to fully mature and produce well-balanced wines.

### · TASTING NOTES ·

*Weaving a plush, silky texture with great balance, this full-bodied wine reveals aromas of ripe red fruit, forest floor, cigar box and vanilla with hints of lavender. The middle is filled with deep blackberry, baking spice, toasted oak, and a structure of firm, mature tannins. It finishes long with fruit, spice and semisweet chocolate. Enjoy with grilled ribeye steak, roast duck with Hoisin glaze, or roasted vegetable calzone with Asiago cheese.*



### · WINE ANALYSIS ·

**VARIETAL CONTENT:**  
95% cabernet sauvignon  
5% cabernet franc

**FINISHED ALCOHOL:**  
14.5%

**TOTAL ACID:**  
0.62mg per 100ml

**pH:**  
3.69

**TOTAL PRODUCTION:**  
571 six-bottle cases

### · VINEYARDS ·

Santa Cruz Mountains Appellation

### · WINEMAKING ·

- Hand-harvested October 13 – 25, 2004 in the cool of the morning
- Two-to-three days of cold soaking to enhance color and aromatics
- 10 days of fermentation in small, open-top bins
- Punched down by hand two-to-three times daily for optimum flavor extraction
- Racked every four months to promote development and help soften tannins
- Aged for 23 months in small French oak barrels  
(50% new, Remond, Taransaud and Francois Freres coopers)
- Bottled unfiltered to retain flavor purity