



2004 Reserve Cabernet Sauvignon

Vintage Summary

The 2004 vintage began with relatively low rainfall. Dry soils and a warm February resulted in an early bud break. Spring generated ideal weather, limiting heat spikes and allowing vines to produce full, dense canopies. In early June, we removed laterals and selective leaves to manipulate the canopy, and allow filtered light to penetrate the clusters. The warmest summer since 1997 produced consecutive months of 90-degree temperatures. Veraison came early and was very even, allowing us to drop any discolored or green fruit left prior to harvest. August was nearly perfect, with only one day jumping above 100 degrees. September remained generally warm, providing a perfect climate for harvesting ripe fruit while still maintaining natural acidity.

Tasting Notes

Made from 100% Cabernet Sauvignon, this wine shows what Paso Robles Cabernet is all about. Inky black in color, the nose of the wine portrays true varietal character with aromas of blackberry, leather and a slight anise tone. The entry is soft and supple, followed by a mid palate combining flavor and power. Flavors of bing cherry, plumb, and a light mineral character segue into bold, but soft velvety tannins that coat your mouth with powerful pleasure. Think of it as an iron fist covered by a silk glove.