



## **2004 ISOSCELES**

### **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 and October remained generally warm, providing a perfect climate for harvesting ripe fruit while still maintaining natural acidity.

### **Production Practices**

Aggressively pruning the vines helps focus the plants stored carbohydrates on promoting strong early growth in shoots. When shoots reach around 6 to 8 inches, we remove any growth not intentionally left at pruning. To help intensify color, ripen tannins and maintain healthy vines, we increased sun exposure and air circulation by removing laterals and creating a tunnel through the middle of the canopy. In May, we removed smaller fruit bearing shoots that might have had difficulty ripening their clusters to decrease production and increase fruit quality. The warm summer provoked early veraison, and to ensure we had even maturity throughout the vineyard, we removed green or pink colored fruit. Yields of less than 1.5 tons per acre extended the growing season and resulted in small, intense clusters rich in color, flavor, and complexity.

Our winemaking team began sampling the ripening grapes on a regular basis in early September. During the last few weeks before the grapes were picked, we tasted the skins, juice and seeds two to three times per week. We evaluated color, flavor and tannin ripeness to determine the exact harvest date.

A skilled crew handpicked the grapes into ½ ton picking bins. Once at the winery, a sorting area removed any less than perfect clusters. Our crusher-destemmer removed all of the stems and lightly crushed the grapes. The must (crushed grapes) was then placed in a stainless steel tank. UV-43 yeast, a strain known for its intense cherry and berry characteristics, then fermented the wine to dryness over a twelve-day period. During fermentation, the fermenting wine was pumped over for about 35 minutes up to four times daily to extract the ripe tannins and intense flavors from the skins. The long, consistent growing allowed all three varieties to ripen naturally and evenly. The grapes were picked based on maturity, flavor and acidity. Malolactic fermentation took place in barrel to help incorporate the oak faster. 18 months in French Oak (34% New) helped soften the tannins and lengthen the mid palate. Roughly even amounts of Cabernet Franc (11%) and Merlot (10%) were blended in to soften tannins and balance the complexity this bold blend. We blended the wine in August and put it back into barrel for ten months to ensure the wine was integrated before bottling. The wine has been bottle-aged 10 months prior to release.

### **Tasting Notes**

The 2004 ISOSCELES is inky blue with a slight purple overtone around the rim. Aromas of blueberry, black cherry and cassis fill the glass. The entry is soft, velvety and filled with bright fruit. Seamless, lengthy tannins scream across the palate showing the youth and potential longevity of this wine. Layers of complexity evolve into a finish that combines flavors of coffee, dark fruit and hints of vanilla and caramel. The 2004 ISOSCELES is very young, and will continue to evolve from now through 2020.

### **Technical Information**

Blend: 79% CS, 11% CF, 10% M	Barrel aging: 18 months in 225-L French oak barrels, 34% new
Blended: 8/12-8/15, 2005	Barrel replacement: 28-40% annually
Pump overs: 2-4 times daily during fermentation	Racking: every 3 months
Harvest dates: Merlot 9/16-9/24/04	Fining: none
Cabernet Franc: 10/16-10/29/04	Filtering: none
Cabernet Sauvignon 10/10-10/30/04	Bottled: June 5-9, 2006
Harvest method: 100% hand-harvested	pH: 3.8
Fermentation: 10 to 13 days with UV-43	Alcohol: 15.0%
Maceration: 28 to 35 days including fermentation	Barrels: Center of France, Vosges, Allier, Nevers
Total Acidity: .58 g/100ml	Released: April 1, 2007
Malolactic fermentation: in barrel	
Yeasts: UV-43	