



## 2004 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 and October remained generally warm, providing a perfect climate for harvesting ripe fruit while still maintaining natural acidity.

### Vineyard 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 3 tons per acre extended the growing season and we harvested most of the Cabernet Sauvignon from the middle of September through the end October, depending on the micro-climate of the vineyard site.

### Winemaking Practices

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, 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 ten-day period. During fermentation, the fermenting wine was pumped over for about 35 minutes twice daily to extract the ripe tannins and intense flavors from the skins. After fermentation, another two to three weeks of pump overs were needed to extract the slower releasing tannins found in Cabernet Sauvignon. Malolactic fermentation took place in barrel to incorporate the complex flavors. We blended the wine in mid July of 2005 to allow the wine to integrate for 9 months prior to bottling. The wine was aged for 18 months in 26% new American and French oak.

### Tasting Notes

The wine has a dark purple hue that transforms into a bright cherry red when swirled. Aromas of black cherry, leather and a touch of spice box jump out of the glass. A soft, delicate entry evolves into a lush, ripe, round mouth feel filled with boysenberry, blackberry and earthy flavors. Hints of spice, vanilla and caramel combine with a soft, velvet texture on the finish of this wine.

### Specifics

**Barrel aging:** 18 months in 225-L oak barrels, 26% new

**Blended:** 7/12-7/16, 2005

**Harvest dates:** 9/10-10/20, 2004

**Brix at Harvest:** 25.6

**Harvest method:** 100% hand-harvested

**Fermentation:** 12 to 15 days with UV-43

**Maceration:** 18 to 35 days including fermentation

**Total Acidity:** .65 g/100ml

**Pump overs:** 2-4 times daily during fermentation

**Malolactic fermentation:** 100% in barrel

**Yeasts:** UV-43

**Barrel replacement:** 20-30% annually on average

**Racking:** every 3 months

**Fining:** none

**Filtering:** none

**Bottled:** May 2-13, 2006

**pH:** 3.89

**Alcohol:** 15.0%

**Barrels:** Missouri, Minnesota, Allier, Nevers

Ph: (805) 238-6932 ~ (800) 726-0049 Fx: (805) 238-7382 Web: [JUSTINwine.com](http://JUSTINwine.com) Email: [info@JUSTINwine.com](mailto:info@JUSTINwine.com)