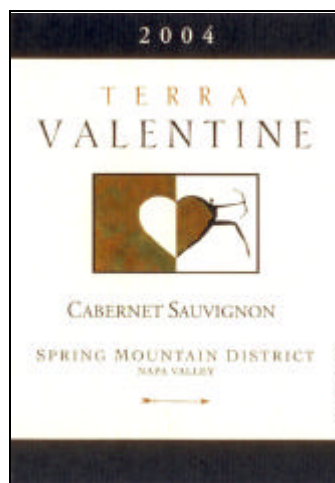## 2004 **SPRING MOUNTAIN DISTRICT**
CABERNET SAUVIGNON

Vintage Notes: In 2004, bud break occurred early and the trend carried forward throughout the growing season. Heat spikes occurred in June and at scattered intervals throughout the summer season. Sugars developed earlier than normal and temperatures were steady into one of the earliest harvests we have had. The quality of the grape was excellent, producing small and intense fruit.

Vineyard Notes: The Wurtele Vineyard, originally planted in the early 90's, is comprised of 35 acres planted to 100% Cabernet Sauvignon, ranging in elevations from 800 feet to nearly 1000 feet with 360 degrees of exposure and two different soils: volcanic soil and sedimentary rock. We have not only been blessed with this dynamic vineyard, but a talented team of viticulturists to produce consistently outstanding wines under the Terra Valentine name.

Winemaking Notes: Our 2004 Spring Mountain District was picked from 14 different Vineyard Blocks over a period of 38 days in Sept/Oct. We used 88% Cabernet Sauvignon from our Wurtele Vineyard Estate, 9% Cabernet from our more recently planted Yverdon Vineyard Estate, and 3% Cabernet Franc. The wine was fermented during a 26-day period (including cold soak and extended maceration) with punch downs twice daily. After aging for 20 months in French oak barrels (33% of which were new), the wine was bottled unfiltered with a light egg white fining.

Tasting Notes: The nose starts off with dark, jammy fruits, cedar wood spice, clove and toasted marshmallow. Bright cherry fruit on the entry with notes of dark cocoa. Smooth, lingering tannins lead to a rich, silky finish.   Will age nicely for the next 5-7 years.

Suggested California Retail Price: $38.00 750ml

TECHNICAL DATA

Appellation: Spring Mountain District	Brix at Harvest: 27.2°
Blend: 97% Cabernet Sauvignon, 3% Cabernet Franc	Alcohol: 14.9%
Harvest Dates: 9/8/04 – 10/15/04	Clones: 7, 15, 4
Total Production: 4,370 cases	Release Date: June 1, 2007