

2004 CABERNET SAUVIGNON - HUERHUERO

The fruit for our 2004 Cabernet Sauvignon was selected from our Huerhuero Vineyard, which is planted on the premium clones 337, 6 and 15. All the fruit was handpicked in small lots during the cool of the morning to ensure perfect quality and ripeness. It was then destemmed and gently crushed into temperature controlled stainless steel tanks. To preserve varietal character, 35% of the lot was left as whole berries, with pumpovers taking place regularly to enhance color and tannin extraction from the skins. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging.

TASTING NOTES & RECOMMENDATIONS

Color: Deep dark, cherry red

Aroma: Intense flavors of dark sweet fruits including notes of blueberry complemented by notes of toasty oak

Taste: A supple, full-bodied, rich flavored Cabernet Sauvignon which has intense fruitiness (blueberry, cherry), light oak, and excellent balance, with a medium long finish

Serve at: 62° – 65° F

Drink now through 2014

Store in dark dry place at 55° - 65° F

TECHNICAL NOTES

Harvest date	Brix ⁰	Vineyard	Blend
10.02.04	25.2	Huerhuero	Cabernet Sauvignon 85%
10.12.04	25.6	Huerhuero	Petit Verdot 15%

Aging: 18 months in 35% new French and American oak

Bottling date: 06.05.06

Release date: 10.01.07

Cases produced: 3906 cases

Alcohol: 14.3%

pH: 3.62

Total acidity: 6.66 g/l

An elegant, well balanced and juicy Cabernet Sauvignon

M. Gubler

Matthias Gubler, Winemaker

