



2004 – ‘Sauvage’

- VARIETAL: 91% Cabernet Sauvignon
4% Merlot
2% Petite Sirah
3% Petit Verdot
- VINEYARD: *St. Helena Winery Vineyard, Reserve Blocks 1 and 4*
- WINEMAKING: *Fermented with French yeast – Lavin D254
Cold soak at 50 degrees – 5 days
Maturation period – 12 days
Maceration period – 4 days
Racked only 3 times
Wine chemistry;
- 25.7 Brix at harvest
- 3.75 pH at bottling
- 0.62 TA at bottling
Bottled unfinned and unfiltered*
- BARREL AGING: *20 months in new French Oak Barrels;
- Exclusively
o Darnajou
o Marcel Cadet
o Seguin Moreau,, and Vicard*
- ALCOHOL: *14.8% by volume*
- BOTTLING DATE: *June 19, 2006*
- RELEASE DATE: *March 1, 2007*
- PRODUCTION: *274 cases*
- CELLARING: *This wine will develop complexity over the next few years.
However, it is sufficiently well balanced to enjoy now.*
- WINEMAKER’S NOTES: *Smooth, rich and generous, the 2004 **Sauvage** provides plush, supple, deeply concentrated currant, blackberry, and wild berry flavors. Anticipated maturity: 2008 – 2018.*



2004 Vineyard Information / Growing year / Vinification

*The 2004 **Sauvage** Cabernet fruit is estate grown at St. Helena Winery vineyards. Blocks 1 and 4, totaling 9 acres, St. Helena Appellation, yields some of the most intense fruit from its 101-14 rootstock and Cabernet Sauvignon clone 'See, 191 and 337' budwood. The pruning method is 'cane' style, administered and managed by Bulmaro Montes, a 40-year veteran whose acknowledgement within the industry finds him within the top three viticulturists in the Napa Valley. To fulfill Bulmaro's and my instructions, we have three full time employees with a combined experience level of 56-years. Periodically through the growing season, fruit is 'dropped' to maintain low yields (2-3 tons per acre), control the quality of the fruit and allow for consistent ripeness throughout our selected section in the vineyard block. The low yields allow the remaining fruit to gain more concentrated flavors and **Sauvage** distinctive deep purple color. We hand pick all of our fruit, only when they reach the target ripeness of 25.7 Brix. Then, and only then, will our crew harvest the fruit and bring it to the crush pad.*

Our 2004 fruit was hand harvested, on September 16th into eighteen (18) ½ ton bins. A normal spring led into a temperate summer with some warmer days in June, July, and late August. The days remained sunny in September's cool evening and warm afternoon weather pattern that followed. The long hang time helped our grapes to develop to a perfect balance, full maturity with maximum color. At the time of harvest, we hand pick the grapes, between 6:00AM and 10:00AM, at a temperature of not more than 48 degrees. This permitted the destemmed grapes to 'cold soak' in the fermenting bins for 5 days, before allowing the natural yeasts to begin the fermentation process. This delay in fermentation enables the 'must' to achieve maximum extraction of color, flavors and aromas into the juice, thus allowing the enzymes of these elements to be extracted before alcohol is formed. Our approach to the wine making process makes for a more intense fruit forward and complex wines. After fermentation, the wine is placed into all new French Oak barrels, from six barrels manufacturers, with three different forest designations, with three different 'toasting' methods, and aged for about 20 months in our cellars. Then in June, the wine was bottled, here at the winery, and stored for bottle aging.