



COHO

Wine: **2004 SummitVine Ranch Cabernet Sauvignon,
Diamond Mountain District, Napa Valley**

<i>Varietal Composition:</i>	100% Cabernet Sauvignon
<i>Harvest:</i>	September 18, 2004, hand picked
<i>Appellation:</i>	Napa Valley (Diamond Mountain District)
<i>Vineyard:</i>	SummitVine Ranch
<i>Brix at Harvest:</i>	26.3 Brix
<i>pH:</i>	3.6 pH
<i>Total Acidity:</i>	6.9 g/L
<i>Crush:</i>	100% whole berries
<i>Pre-fermentation:</i>	3 days cold soak at 50 degrees F°
<i>Fermentation:</i>	15 days primary, malo-lactic fermentation in barrel
<i>Peak Temperature:</i>	93 degrees F
<i>Aging:</i>	22 months in French oak barrels (Allier, Tronçais, Bertranges, and Center of France Forests); 40% new for the vintage, mixed coopers, medium and medium plus toast
<i>Bottled:</i>	July 24, 2006
<i>Production:</i>	360-6/750ml bottle cases, plus 6-6/1.5L.bottle cases
<i>Release Date:</i>	Spring, 2007

Winemaker's Notes:

This wine comes from the SummitVine Ranch, a small mountain vineyard high on Diamond Mountain above the Napa Valley (~1700 ft. elevation). The vines are planted very close together (4' x 5' spacing; over 2100 vines/acre) promoting root competition and yielding very small berries for increased intensity in the wine.

The wine is loaded with aromatic complexity, showing ripe plum, blackberry, cedar, chocolate, and vanilla oak aromas that are rich and concentrated. Incredibly silky and supple in the mouth, the entry has intense cassis, cherry and plum flavors that with each sip reveal additional flavor nuances that are ripe and deeply concentrated. The layers of currant, black cherry, wild berry, spice, anise and toasty oak also show well-integrated tannins providing a long, full-bodied finish that echoes coffee and berry flavors.

Finished Wine Statistics:

Alcohol: 14.5% pH: 3.69 pH TA: 6.1 g/L