



COHO

Wine: 2004 Napa Valley Cabernet Sauvignon

<i>Harvest:</i>	October 17, 2004, hand picked
<i>Appellation:</i>	Napa Valley (Coombsville and Stags Leap District)
<i>Vineyards:</i>	Ambiance, Schweizer, and Andelin Vineyards
Brix at Harvest:	25.1 Brix
PH:	3.55 pH
Total Acidity:	6.5 g/L
Crush:	100% whole berries
Pre-fermentation:	2 days cold soak at 50 degrees F
Fermentation:	14 days primary, malo-lactic fermentation in barrel
Peak Temperature:	93 degrees F
Aging:	21 months in barrel
Oak:	100% French oak (Allier, Tronçais and Center of France Forests); 1/3 new for the vintage, mixed coopers, medium plus toast with toasted heads
Bottled:	August 24, 2006
Produced:	294 cases produced
Release Date:	Fall, 2006

Winemaker's Notes: _____

This is our third Napa Cab to be bottled under the COHO banner - It is ripe, full and expressive of the Coombsville and Stags' Leap District appellations of its source vineyards. Deep ruby in color, with wonderful aromas of blackberry/cherry and black olives underlying a bouquet of vanilla, raspberry, spicy nutmeg and cedary overtones. Very supple and velvety in the mouth, with a texture and balance that lends itself to sipping on its own or pairing with rich and savory dishes.

Finished Wine Statistics:

Alcohol: 14.4% Ph: 3.67 pH TA: 6.3 g/L