



2004
Tietjen Vineyard Cabernet Sauvignon
Rutherford, Napa Valley

Harvest Dates: 9/16, 9/27
Grape Source: Tietjen Vineyard, Wood Vineyard
Blend: 96% Cabernet Sauvignon, 4% Petit Verdot
Harvest Brix: 24.8°, 25.0°
Maceration: 14 day native yeast fermentation
Aging: 30 months in French Oak (45% new)
pH: 3.72
TA: 0.52 g/100mL
Alcohol: 14.5%
Production: 386 cases
Release Date: September 2007

Tasting Notes:

The 2004 Tietjen Cabernet is dark purple, opaque in color with a nose of blackberries, cassis, cedar, leather, mint and an underlying earthy, mushroom-like character. Flavors of black currants, mocha, sweet vanilla oak and a truffle like earthiness lead to great texture with a wonderful glycerin like mouthfeel that is seamless on the palate. Though bold in flavor, this wine expresses beautiful integration of fruit, oak and tannin. Big doesn't have to mean over the top!

This Cabernet will go wonderfully with lamb, venison, beef and rich cheeses.

Decanting this wine is always beneficial. It will age well for 8 – 12 years.