

WATERSTONE

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2004 CABERNET SAUVIGNON NAPA VALLEY

Vintage

The early spring bud break of 2004, coupled with several late summer hot spells, led to one of the earliest Napa Valley harvests in a decade. In general, the crop was small, especially when measured in size of berries, but it provided great flavor concentration — the accountant's nightmare and the winemaker's dream.

Vineyards

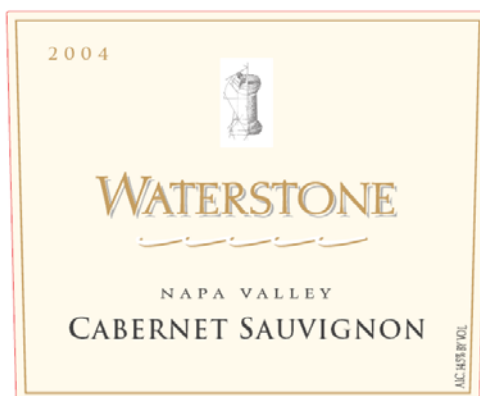
Well-established hillside vineyards are the foundation of this wine, giving the finished blend its intense inner core of fruit. The complexity and balance of the 2004 vintage was achieved through diverse sourcing; while a majority of grapes were sourced from Oakville and Rutherford, vineyards from Coombsville to Diamond Mountain contributed to the final blend.


Vinification

The grapes were hand picked at optimum ripeness. Following destemming, the grapes were stainless steel-fermented and received extended skin contact before being transferred to barrels. The wine was aged in small French oak barrels for 18 months (70% new barrels) where the wine completed malolactic fermentation. The wine was racked prior to bottling.

Tasting Notes

Aromas of cedary oak, currants, black cherries and ripe plums suggest the fruit flavors to come, as does the intense, deep red color of the wine. Dense, mouth-filling cherries, plums, chocolate and tobacco marry with the oak nuances. The firm tannins underlying the wine's core provide balance, leading to a long, lingering finish.




Philip Zorn, Winemaker

Technical Data:

Varietal Composition	90% Cabernet Sauvignon 4% Cabernet Franc 4% Petit Verdot 2% Merlot
Appellation	Napa Valley
Alcohol	14.8%
TA	0.69 g/100ml
pH	3.61
Oak Aging	18 months
Oak Cooperage	French oak, 70% new
Bottling Dates	May 22/23/25/31. June 1/6/7/14/15. 2006
Production	12,570 cases
Suggested Retail	\$24