

CABERNET SAUVIGNON ESTATE RESERVE 2004

HMR & VIKING VINEYARDS

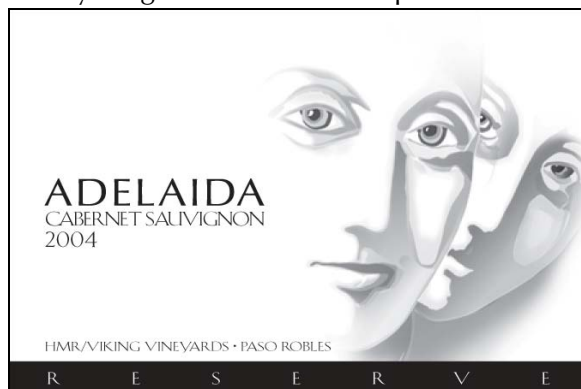
60% HMR Vineyard – Clone: HMR Selection, Rootstock: Own Rooted

40% Viking Vineyard – Clone: 8, Rootstock: 110R

One hundred percent Cabernet Sauvignon from two estate vineyards. Less than one mile apart, lying on the north and south side of Peachy Canyon Road, the two sites show vastly different sides of cabernet's personality. Thirteen acres on the HMR Vineyard were planted on a hilly swale just west of the larger Pinot Noir section. Today these vines give us miniscule yields of superior fruit, but the cool site requires ideal late season warmth to reach optimum ripeness. Viking Vineyard, just across the road (south side) was planted in 1992 on a 30 degree canyon face. At 1,600 ft. elevation in the calcareous limestone soils of Paso Robles' west side, this sun drenched 15 acres produces compact clusters of small berries and penetrating flavors. Both vineyards receive early morning mists and cooling Pacific breezes, with same day temperature swings of 40-50 degrees Fahrenheit.

Harvested in mid and late September, batches were kept separate, destemmed and fermented in open top vats with indigenous yeast. Gentle punch downs maximized the skin contact and allowed a more balanced fruit and tannin integration. Secondary malolactic fermentation took place in barrel for a total of 24 months in French oak cooperage (40% new).

HMR contributes tart red berry fruit character, while Viking brings a distinctive mineral and liqueur de cassis element to the blend. The scent of crushed red and blue fruit commingles with laser beam fruit purity in a salivating, long cedar wood finish. Drink through 2015. Recommend decanting when young to allow for full expression.



VINEYARD DETAILS:

AVA: Paso Robles
 Vineyards: 60% HMR Estate, 40% Viking Estate
 Elevation: 1,600 – 1,900 feet
 Grade: 30%
 Soil: Calcareous Limestone
 Clones: HMR Selection and Clone 8
 Rootstocks: Own-rooted and 110R
 Planted Acres: 13 and 15

VINTAGE DETAILS:

Variety: 100% Cabernet Sauvignon
 Cases: 322 cases produced
 Release Date: November 1, 2007
 CA Suggested Retail: \$50

HARVEST DATE:

September 6th – 28th, 2004

TECHNICAL DATA:

Alcohol: 14.2%
 pH: 3.48
 TA: 6.9 g/L
 Brix: 26°
 Yield: 1/2 – 2 1/2 tons/acre
 Fermentation: open top fermentation; indigenous yeast

COOPERAGE:

Barrel aged 24 months in 100% French oak (40% new).
 Bottled unfinned and unfiltered on September 11th, 2006.