



2004 CABERNET SAUVIGNON DRY CREEK VALLEY

GRAPES 88% Cabernet Sauvignon, 6% Merlot,
5% Cabernet Franc, 1% Malbec

APELLATION Dry Creek Valley

HARVEST August 30 – September 29, 2004

FERMENTATION Fermented at an average
temperature of 83° F, 18 days on skins

BARREL AGING 22 months in French and
American oak

ALCOHOL 13.5%

TOTAL ACIDITY 0.57

PH 3.75

RESIDUAL SUGAR Dry



2003 Vintage

GOLD MEDAL

California State Fair Wine Competition

2002 Vintage

91 Points

Wine Enthusiast

88 Points

The Wine News

“RECOMMENDED”

California Grapevine

GOLD MEDAL

Tasters Guild International Wine Competition

WINEMAKER COMMENTS

At first swirl, this wine presents a dark ruby color accompanied by purple hues and a sense of texture in the glass. Aromas of black cherry and plum along with vanilla and black pepper come forward with additional time. On the palate, the flavors are complex and balanced with deep blackberry, coffee, and cedar along with more subtle notes of dark chocolate. This finish brings all of this together with supple tannins and a long, lingering aftertaste.



POST OFFICE BOX T
3770 LAMBERT BRIDGE RD
HEALDSBURG, CA 95448

TELEPHONE 707.433.1000
FACSIMILE 707.433.5329
WWW.DRYCREEKVINEYARD.COM