

2004 Cabernet Sauvignon

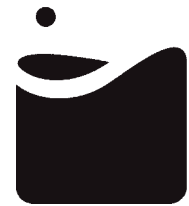
A warm and dry spring helped promote even flowering and set resulting in more even ripening later in the season. We liked that a lot and as temperatures rose higher, later in the season we reacted by carefully monitoring (and tasting) our berries to ensure that no block became overripe and our crew worked hard to harvest at peak flavor. The assortment of small Cabernet blocks we farm were all picked, sorted and fermented separately to provide us with a variety of ingredients from which to construct this wine. As the wines aged in barrel, the more structured, intense and perfumed examples were identified and then crafted into this wine.

A dark fruit-laden wine with black cherry and cassis aromas, licorice, mocha and that wonderful spice quality we find in our vineyards. There is a rich, intense dark fruit core to this wine and a comforting unctuous texture that is highly satisfying. Bright acidity and ripe, supple tannins complete this wine.

Profile

Appellation	Alexander Valley
Harvest	9-6-2004 through 10-12-2004
Cooperage	100% French; 70% new
Blend	99% Cabernet Sauvignon; 1% Merlot
Alcohol	14.8%
Brix	26.1
pH	3.95
Total Acidity	0.52 g/100ml
Bottling	8-8-2006
Production	633 cases

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