

2004 Red Wine

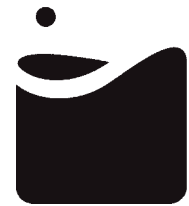
A warmer vintage resulted in a slightly earlier harvest. A warm and dry Spring helped promote even flowering and set resulting in balanced ripening later in the season. That made us happy. As temperatures increased late in the season we reacted by carefully monitoring (tasting) our berries to ensure that no field became overripe and our crew worked hard to harvest at peak flavor. When preparing this blend, we select some of our best barrels representing every distinct spot in our vineyard. This gives us a chance to show off the way in which many different elements from the same vineyard combine to make a harmonious Bell Mountain Ranch blend.

The 2004 Red makes me want another glass: there is a decadent, rich, opulence to this wine which seems overly luxurious. Mocha, vanilla, black cherry and brooding dark fruits that remind me of why we work so hard to farm the way we do. A concentrated, balanced and richly textured wine that reflects the site, the vintage and the kind of wine we like to enjoy.

Profile

Appellation	Alexander Valley
Harvest	9-6 through 10-12-2004
Cooperage	100% French; 50% new
Blend	43% Merlot; 57% Cabernet Sauvignon
Alcohol	14.8%
Brix	24.9
pH	3.8
Total Acidity	0.54 g/100ml
Bottling	8-8-06
Production	630 cases

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