

SINCE



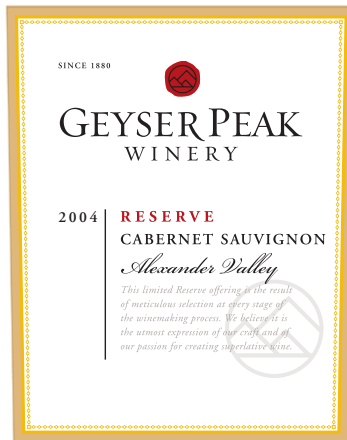
1880

GEYSER PEAK

W I N E R Y

2004 RESERVE CABERNET SAUVIGNON

Alexander Valley



Founded in 1880 on land overlooking its namesake promontory, Geyser Peak Winery embarked in recent years on an ambitious program to return to its Alexander Valley roots. We returned to an Alexander Valley appellation on our Reserve Cabernet Sauvignon four vintages ago. This is the fourth vintage of this wine since we returned to an Alexander Valley appellation on our Reserve Cabernet Sauvignon. Individual lots of Cabernet Sauvignon grapes from select hillside vineyards, primarily from the central and Northern, warmer areas of the valley, form the core of this wine's character. Limited in production, this wine exhibits the hallmarks of classic Alexander Valley Cabernet: rich blackberry and black cherry aromas; bold, ripe fruit and sweet spice flavors on the palate; and a finish of structured, fine-grained tannin and lingering fruit.

Wine Description Richly colored, this powerful wine shows heady aromas of blackberry and blueberry fruit, as well as sweet vanillin oak and a hint of mint. Rich and decadent on the palate, the wine's power cedes to a pleasing, underlying elegance, both voluptuous and tannic at the same time. Flavors of blueberry and black cherry are underlain by a fine seam of acidity, which mingles with tannins and fruit on a persistent finish.

Winemaker's Comment In recent years, Geyser Peak Winery's estate Cabernet Sauvignon vineyards have come into their own. Ascentia Vineyard, which sits on rolling hillsides of diverse soil types and sun exposures, and Walking Tree Vineyard, on an East-facing slope just above the winery, are cultivated year-round by a dedicated team. Viticulturalist Mike Stutler works with a talented vineyard crew whose knowledge of these vines grows with each harvest. Located in the warmer central and Northern parts of valley, these vineyards form the core of the winery's Cabernet program. Here, the vines yield grapes of intense berry fruit aromas and flavors and richly textured palate structures. We use an array of techniques, including small and open-top fermenters, rotary fermenters and barrel fermentation to craft this wine. A given vineyard might be harvested four or five times, at each pass taking only grapes at optimal ripeness. Then, we keep these small lots are kept separate and mature them for three months. After extensive trial blending, the master blend is matured in a balanced mixture of new, one and two-year old barrels prior to final blending and bottling. —Mick Schroeter

APPELLATION
ALEXANDER VALLEY

GRAPE VARIETY
CABERNET SAUVIGNON

MATURATION
AMERICAN OAK

40% NEW OAK
60% ONE- AND TWO-
YEAR OLD BARRELS

MATURATION TIME
18 MONTHS

BOTTLING
BOTTLED:
SEPTEMBER 2006
CASES PRODUCED:
4,150 9L CASES
RELEASED:
MARCH 2007

ANALYSIS
ALCOHOL - 14.5%
pH - 3.71
T.A. - 6.0 g/L
R.S. - DRY