



Vintage Notes: 2004 was one of earliest harvests since we planted in 1993. Starting with an unusually warm spring and early budbreak, the weather was temperate thru the growing season until an extended heat wave arrived in early September. It was formidable- with temperatures in some areas of Napa Valley reaching 108 degrees. Even though our east facing slope never topped 98 degrees, the heat accelerated sugar accumulation and we picked jammy ripe fruit at the end of September.

Vineyard: Dyer Vineyard

Surface Area: 2.5 acres

Appellation: Diamond Mountain District
Napa Valley, CA

Blend: 78% Cabernet Sauvignon
16% Cabernet Franc
6% Petit Verdot

Harvest: September 25, 2004

Crop level: 2.4 tons/acre

Winemaking: Brix at harvest- 24.6
Co-fermented as a field blend.
Max temp of fermentation - 86 F
Total maceration time – 30 days
Pressed to French oak barrels (1/3 new)
ML in barrel. Racked 5 times.
22 months in barrels.

pH: 3.78

Total Acidity: 6.0g/l

Alcohol: 14.6%

Bottling: August 24, 2006

Total Production: 373 cases

Release: September 2005

Winemakers: Bill and Dawnine Dyer

Tasting Notes: Black cherry, ripe berries and violets with hints of mineral, pencil lead, anise and cocoa. An elegantly structured wine-layered and supple with great length.