

JAMES COLE

ESTATE WINERY

Vintage: 2004

Appellation: Napa Valley

Harvest Dates: October 14-16, 2004

Composition: 100% Cabernet Sauvignon

Vineyard
Block/Clones: Mud's Kitchen Block: Clone 7 – 50%
Marleigh's Block: Clone 4 – 25%
Rancho Caballo Block: Clone 337 – 25%

Barrel Age: 20 months - 100% new French oak Bordeaux Chateau Ferré-style barrels

Analysis: Brix at Harvest: 27.2
Ph: 3.68
T/A: 0.59
Alcohol: 14.2%

Winemaker: James Harder

Consulting
Winemaker: Charles Hendricks

Viticulturist: Kelly Maher

Vineyard Manager: Jim Regusci

Case Production: 400

Tasting Notes:

Fashioned from 100% Cabernet Sauvignon, the nose of the 2004 is very intense with lovely, sweet big black fruit aromas that are expansive in the mouth and evocative of black raspberries, licorice, vanilla and toasty oak. Perfectly balanced, dense, rich and harmonious with a lactic quality across the palate that comes through as slight buttery/caramel creaminess adding dimension to the great structure and velvety texture of this wine. Very approachable now and will last for 12-15 years.