

■ IGNEOUS ■

2004 CABERNET SAUVIGNON

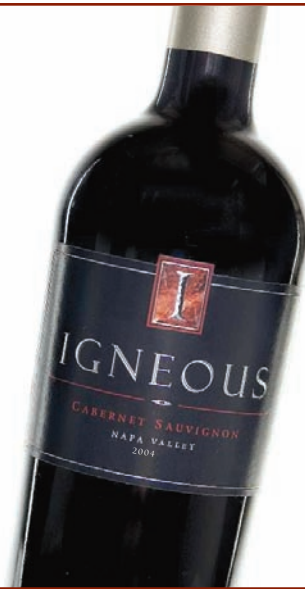
APPELLATION: Napa Valley

VARIETAL CONTENT: 100% Cabernet Sauvignon

ALCOHOL: 15.0%

BARREL AGING: 24 months in 100% new French Oak

CASES PRODUCED: 240



THE VINEYARD

The grapes for this wine come from the Thorevilos Vineyard located in the eastern hills of St. Helena at the base of Howell Mountain, which is owned and managed by David Abreu. The vineyard is characterized by the cool mornings and long afternoons. The fruit has big tannins which are able to fully ripen due to the long days in the summer. The microclimate is much cooler than the valley floor in the mornings. Fog often settles in the vineyard until late morning but the sun hits the terraces all day. The soil is a volcanic white tuff with imbedded rock fragments, which allows for good drainage.

WINEMAKER NOTES

The 2004 Igneous Cabernet Sauvignon is a truly warm and inviting wine. The gorgeous nose is layered with plum, cherry, dried currant with a setting of barrel toast, sweet molasses and milk chocolate in the background. 'Curvaceous' best describes the balance and overall weight of this wine on the palate. At first, a glycerol feeling pushes the limits of volume, with flavors of ripe blackberry and classic black cherry. More fruit develops through the mid-palate as well as the finish – 100% new French oak supports the ripe tannin and semi-firm acidity of the wine. Enjoy now until 2015 or longer.

– Kirk Venge, Winemaker