



Facts and Figures

2004 Bressler Vineyards Cabernet Sauvignon

Winemaker: Mia Klein
Vineyard Manager: David Abreu
Release Date: January, 2008
Release price: \$75

Bottling Date: Feb 9, 2007
Pick Date: September 8 through 24, 2004
Vines: Cabernet Sauvignon Clone 7 on St. George root stock (1986)
Cabernet Franc Clone 332 on 420A root stock (1999)
Petit Verdot Clone 181 on 420A root stock (1999)
Cabernet Yields: 4.5 tons
Aging: 24 months in new French Oak
Blend: 80% Cabernet Sauvignon, 14% Cabernet Franc, 6% Petit Verdot
Cooperage: 16 barrels from: Taransaud, Nadalie and Bosseut

Production

750ml 349 cases (4188 bottles)

These large formats are only being used to help raise money for our favorite charities:

Magnums 10 cases (60 bottles)

3.0L 6 bottles

6.0L 2 bottles

Notes from Mia Klein:

Aromatically we find raspberry, blueberry, sweet cherry, vanilla and caramel. The flavors are seamless and very well integrated. The wine has very good impact in the mouth showing hints of cognac, molasses, raspberry, cherries and vanilla. Length of flavor is excellent and the texture is rich with just enough backbone to lend structure. There is a long, smooth finish with mocha and café au lait flavors.

The wine is remarkably well integrated at this stage, but can really benefit from some bottle aging to intensify the flavors. If opened during the first year or two, you will find the flavors much more pronounced after an hour or so – it may even be better the next day.