



McKenzie-Mueller

VINEYARDS & WINERY

2004 Cabernet Sauvignon Napa Valley, Estate Bottled

Varietal Make-up: 77% Cabernet Sauvignon
18% Cabernet Franc
5% Merlot

Harvest Date:..... October 12 &
November 1

AVA: Napa Valley

TA:61

pH: 3.71

Rs: < 1g/l

Alcohol: 15.5%

Filtration: None

Cooperage:..... French Oak

Bottling Date: July 18, 2007

Cases Produced: 330

100% Estate Grown, Produced & Bottled



Food pairing suggestions: Cracked Peppercorn encrusted Ribeye Steak with Roasted Potatoes and Grilled Vegi's.

Deep red purple in color, the 2004 Cabernet Sauvignon is well balanced with aromas of ripe cherries, pomegranate, plum and blackberries followed by soft tannins that coat the mouth. The red berries combine to create a perfect balance and the toasty oak and vanilla, from its time in small 225 L. French oak barrels, supports the fruit character. Its acidity is present without being obtrusive. A full and rich palate makes this wine great with grilled meats, cheeses and hearty pasta dishes.