

## 2004 Arger-Martucci Vineyards Cabernet Sauvignon - Silver Medal Winner!



A Silver Medal Winner at both the 2008 California State Fair and 2009 San Diego International Wine Competition, the 2004 Cabernet Sauvignon was harvested from our Odyssey Vineyard on October 10-12th, at 25.1 brix. As is our customary approach, the grapes were de-stemmed and cold-macerated for 72 hours, and then fermented on the skins for 28 days. The wine was aged in a combination of French Nevers oak (40%), Hungarian oak (40%), and American oak (20%) for 22 months. This 2004 is comprised of 89% Cabernet Sauvignon, 6% Merlot and 5% Cabernet Franc. The bouquet is one of leather with a hint of tobacco and cinnamon, the latter of which comes from the Hungarian Oak. Winemaker Kosta Arger believes texture is very important to a wine's character, and this wine has a solid structure with the lush mouthfeel we enjoy. The flavors are consistent with low-yield, hillside fruit—very intense, with black cherry and black pepper overtones. 986 cases produced.

