

TEADERMAN VINEYARDS

CABERNET SAUVIGNON

OAKVILLE

2 0 0 4

TASTING NOTES

We source Teaderman Vineyards Cabernet Sauvignon from our estate in the heart of Napa Valley's Oakville American Viticultural Area. A relatively short vintage in 2004 gave us wines of deep cassis, current and black cherry, with an attractive hint of wild game. This is a rich wine, with lush tannins well integrated from oak aging. Enjoy with grilled steak, lamb chops, or roasted vegetables.

100% Cabernet Sauvignon

VINEYARD

Teaderman Cabernet Sauvignon is a single-vineyard wine sourced from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravelly and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block, and harvest every row at peak ripeness.

VINTAGE

In 2004, an unseasonably warm spring resulted in early bloom. We hit a heat spike in March before cooling down for May and June. The overall effect was a short, intense harvest with grapes reaching peak ripeness in a warm, dry September. Yields were low, and fruit from this vintage is intensely concentrated with a slight dried herbal expression.

WINEMAKING

After we crushed and de-stemmed the fruit, we fermented it in stainless steel tanks and pressed the juice from its skins with a traditional basket press. The wine completed malolactic fermentation in French oak barrels (100% new), where it aged for 24 months, softening tannins and developing rich complexity. After bottling with minimal filtration, the wine was allowed to mature in bottle for another year and a half prior to release.

Wine analysis: 0.60% total acid, 3.73 pH and 13.40% alcohol by volume

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Varietal:

100% Cabernet Sauvignon

Aromas and Flavors:

Cassis, currant
Black cherry
Delicate herbal notes

Analysis:

Total acid: 0.60%
pH: 3.73
Residual Sugar: Dry
Alcohol: 13.40%

VINEYARDS

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

VINTAGE

In 2004, an unseasonably warm spring resulted in early bloom. We hit a heat spike in March before cooling down for May and June. The overall effect was a short, intense harvest with grapes reaching peak ripeness in a warm, dry September. Yields were low, and fruit from this vintage is intensely concentrated with a slight dried herbal expression.

WINE MAKING

Gentle crushing and destemming
Fermentation until dry in stainless steel tanks
100% malolactic fermentation in-barrel for roundness on palate
Barrel-aged 24 months in new French oak

T E A D E R M A N V I N E Y A R D S

C A B E R N E T S A U V I G N O N

O A K V I L L E

2 0 0 4

~80 words

We source Teaderman Vineyards Cabernet Sauvignon from our estate in the heart of Napa Valley's Oakville American Viticultural Area. A relatively short vintage in 2004 gave us wines of deep cassis, current and black cherry, with an attractive hint of wild game. This is a rich wine, with lush tannins well integrated from oak aging; it should continue to improve with age. Enjoy with grilled steak, lamb chops, or roasted vegetables.

~40 words

We source Teaderman Vineyards Cabernet Sauvignon from our estate in the heart of Napa Valley's Oakville American Viticultural Area. A relatively quick vintage in 2004 gave us wines of deep cassis, current and black cherry, perfect with grilled steak, lamb chops, or roasted vegetables.

~20 words

Teaderman Vineyards 2004 Cabernet Sauvignon displays aromas and flavors of deep cassis, current and black cherry, perfect with grilled steak or lamb chops.