



2004 Hesperian Cabernet Sauvignon

Harry's Vineyard, Napa Valley

Description

2004 is my inaugural Hesperian release. For my first few years in Napa I was content making wine for other wineries. But, being a young and rambunctious I was eager to show the world I could make a classic cabernet that would stand the test of time. The wine boasts delicate flavors of cherry, cranberry, loam, orange rind and minerality. The mouthfeel is soft and rich with a silky entry, a round midpalate and a still slightly tannic finish with lingering flavors of iron, blood and red fruits.

Vineyard

My love for Harry's Vineyard provided the inspiration to go off on my own. It is a beautiful little 2.5-acre vineyard in Coombsville situated on a 20% north-western facing slope. Located east of the town of Napa it is influenced by the cool winds of the San Pablo bay. Its morning fog and cooler daytime temperatures make for a long slow growing period that allows for extended "hang time" and intense flavors.

The Harvest

2004 was a warm vintage with heat spikes throughout the summer, especially in September. These conditions created smaller berries for an intense wine. Being in Coombsville this vineyard suffered less than most and we didn't have any sunburn on the berries. Harvest took place late September and the grapes were fermented in barrels.

ALCOHOL: 14.7%
CÉPAGE: 100% Cabernet Sauvignon,
ÉLEVAGE: 19 Months in 60 % new French Oak
PRODUCTION: 170 cases
OPTIMAL AGING: 2012-2027