



ANSELMO

Vigne

2004

NAPA VALLEY CABERNET SAUVIGNON

VINEYARD

In the hills above the Silverado Trail in a rocky triangle framed by Soda Canyon, Oak Knoll District and Stag's Leap District the Anselmo Vigne estate vineyard draws character from each in this unique location. Planted in 1988, the 5.5 acre hillside vineyard is well drained with rocky-clay-loam soils, a sunny west-south-west orientation and a 13% slope. Clone 7 was planted to 110-R and St. George rootstocks. Selected barrels from vineyard Blocks 1 and 2 are utilized in the blend. A meticulous daily regime is maintained to achieve ideal exposure throughout the growing season during which several passes are made to thin clusters.

VINTAGE

Spring enjoyed a couple of heat spikes which led into a graceful, warm summer. Harvest was precipitated by strong warm temperatures in August and September. A textbook growing season for Napa Valley Cabernet Sauvignon.

WINEMAKING

The berries were very lightly crushed followed by three days of cold soaking at 55° F and fermented with low level addition of two yeasts (D-247 and BM-45), Fermentation occurred in 14 days, then pressed at 0° Brix. The wine was aged for 22 months in 100% French oak barrels; 50% new and 50% second fill.

TASTING NOTES

Rich, saturated red hue. Beautiful perfumed aromas of black currant, black cherry, sweet oak and spice. Rich flavors of blackberry, and black cherry with hints of tobacco and chocolate are silky on the palate. Soft fine grained tannins form the structure without overpowering this beautifully balanced wine which will age well 10-13 years from vintage while being approachable in its youth.

STATISTICS

Wine	14.7% alc., 5.7g/L total acidity; 3.73 pH
Release Date	October 2007
Bottling	270 cases bottled
Blend	100% Cabernet Sauvignon
Proprietors	Cecilia and Steve Simi
Winemaker	Craig MacLean
Suggested Retail	\$60/bottle