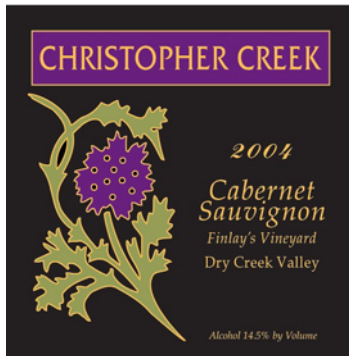




## 2004 Dry Creek Cabernet Sauvignon



Our 2004 Finlay's Vineyard Cabernet is produced from grapes grown in red soils (terrior\*) on the Eastern slopes of Bradford Mountain overlooking Dry Creek Valley and shows the characteristics of a "serious Cab". Finlay is the Ridgeback who guards the vineyard. The vines are over 30 years old and the grapes produce wine with intense aromas and tastes of blueberry, boysenberry, cassis and cherry with spicy, cedar and clove overtones. 95% Cabernet, 5% Merlot with a field blend of Cabernet Franc. The wine was aged for 18 months in French Oak Barrels.

The concentration and ample tannic structure should allow for 8 to 10 years of bottle aging. Red meat dishes are the pairing of choice for the 2003 Cabernet. Try it with steak, prime rib or a barbecued tri-tip.

### Our 2003 Vintage

**GOLD MEDAL- San Francisco Chronicle Wine Competition, January 2006**

**GOLD MEDAL- Pacific Rim International Wine Competition, February 2006**

**SILVER MEDAL- Tasters Guild , May 2006**

### Our 2002 Vintage

**GOLD MEDAL- San Francisco Chronicle Wine Competition, February 2005**

**GOLD MEDAL-Grand Harvest Awards, February, 2005**

**SILVER MEDAL- Tasters Guild , May 2005**

\*terrior is defined here by soil, slope, drainage, sun exposure and climate characteristics of a growing area. These characteristics can provide a grape variety with a unique personality. A wine made with such grapes is said to have a "gout de terrior" or "the taste of where it comes from".

Harvested September 2004, 3.5 tons/acre

Aged 18 Months in French Oak Barrels

590 cases Produced

Released January 2007