

## 2004 **EDGE** FACTSHEET

- 85.23% Cabernet Sauvignon
- 14.77% Merlot
- 14.2% Alcohol
- 0.60 TA / 3.7 pH
- 9,926 cases produced
- Release Date: June 1 2006

**HARVEST NOTES:** The 2004 growing season started with an early bud break in spring with a slow and steady ripening throughout the growing season. Hot weather in early September pushed for an early harvest. Yields averaged 3.2 tons per acre in 2004.

**WINEMAKING NOTES:** Our program follows traditional French winemaking practices. Techniques include the use of cold soaking, extended maceration (between 21 to 30 days), and 2 pumping-over daily. The 2004 vintage was aged for 18 months in French and American oak barrels. Barrels were topped monthly and racked every 6 months. The wine was bottled in May of 2006.

**TASTING NOTES:** The deeply fruited nose opens to black currant and vanilla. The medium full-bodied palate continues with these flavors of ripe cassis, vanilla, and hints of blackberry. The long finish is accentuated by the soft, silky tannins. Drinkability: Now to 2013.

**VINEYARD NOTES:** The Edge Cabernet Sauvignon was sourced from the best vineyards throughout the Napa Valley. Most of the vineyards are vertically trellised to allow the grapes the best sunlight exposure. The crop is carefully thinned to allow a low yield, necessary for the best quality grapes.