



TOPEL

2004 CABERNET SAUVIGNON

Hidden Vineyard

“Variety is the spice of life” was very much the theme for the 2004 growing season here on Duncan Peak. July was scorching hot, but cooler temperatures prevailed in August and September. We started Harvest on October 5th, almost two weeks earlier than the previous year. When picked, the fruit was rich and darkly colored, with flavor overtones that were predominantly black cherry.

Our 2004 vintage is an elegant blend of Cabernet Sauvignon, Merlot and Petit Verdot, all grown in our Hidden Vineyard on the Topel Estate. Flavors are opulent and very fruit-forward, with intense notes of black cherries and a hint of tobacco—a signature of Cabernet Sauvignon. Tannins are sturdy, yet the wine is perfectly balanced and has a lovely finish. This vintage, like our other Cabernets, is accessible now, but we do recommend you set aside a few bottles for the cellar because it will continue to age beautifully for the next 20 to 25 years.

MÉTHODE: The grapes were field crushed and allowed to spontaneously ferment in three-quarter ton lots. Each lot was punched down by hand four to five times a day for 18 days. The wine was then pressed into 70% new French oak barrels (Francois Freres and Demptos). The wine aged for 24 months with minimal intrusion. After bottling, it aged another 12 months before its release.



VITALS:

92% Cabernet Sauvignon

4% Merlot

4% Petit Verdot

Average Brix: 26.00

TA: .64

pH: 3.8

Alcohol: 14.4%

Unfiltered

870 cases