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2004 Cabernet Sauvignon

Winemaker's Notes:

The 2004 Cabernet Sauvignon delivers sophisticated aromas of ripe dark fruit, mixed berries, earth and a faint hint of rose petal and coconut shell. Full-bodied flavors of blackberries and cassis lead to nuances of chocolate, mocha and spice. This softly textured wine is a blend of 76% Cabernet Sauvignon, 23% Merlot and 1% Cabernet Franc. The Cabernet Sauvignon is the backbone of the blend, adding structure and body, while the Merlot adds flavor and depth. The touch of Cabernet Franc adds a nice floral characteristic. Complex and well structured, this wine is amazingly soft and appealing from start to finish.

The 2004 Vintage:

There's no way we can deny that the 2004 vintage was challenging. Mother Nature was harsh on the Walla Walla Valley, freezing many of our vines and preventing them from producing fruit this year. We are fortunate to have friends across the state of Washington who gave us access to some of their best blocks of grapes. I put a lot of miles on my car driving to these vineyards to gain an understanding of them and to monitor the grapes' progress. Ultimately, what began as a problem turned into an exciting opportunity. Our wines from this vintage reflect the soft yet sophisticated style for which Amavi is known.

Fermentation:

The grapes were carefully hand-harvested, sorted and individually fermented in small stainless steel tanks. The wine aged 15 months in 68% French oak, 13% Hungarian oak and 19% American oak.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	76% Cabernet Sauvignon, 23% Merlot, 1% Cabernet Franc
Vineyard(s):	15% Seven Hills Vineyard, 2% Les Collines Vineyard, 32% Canoe Ridge Vineyard, 39% Cold Creek Vineyards, 8% Rob Andrews Vineyards, 4% Del Rio Vineyards
Appellation:	Columbia Valley
Oak Program:	60% new oak, 40% used oak 68% French oak, 19% American oak, 13% Hungarian oak
Harvest Date(s):	September 12 through October 15, 2004
Finished Alcohol:	13.9% by volume
Total Production:	3,863 9-liter cases and 25 cases of magnums
Bottling Date:	February 7-9, 2006
Release Date:	Summer 2006

