



OWL RIDGE WINES

2004 Cabernet Sauvignon Sonoma County Brigden Vineyard

The Brigden Vineyard is situated in the hills between Napa's Spring Mountain and the northern Sonoma Valley. It is high in the mountains and experiences cooler days and warmer nights than vineyards in the valleys below, allowing the fruit to ripen evenly and slowly so the skins develop full flavors and soft, well-developed tannins.

Harvest was on September 17, 2004. With nearly three weeks just prior to harvest of days exceeding 100 degrees, 2004 was a notoriously hot year. Harvest took place just before dawn with temperatures already in the upper seventies, and extra effort was made to get the grapes to the winery before 10AM to keep them as cool as possible. The wine was fermented in small tanks and temperatures were closely monitored to make sure temperatures never exceeded 85 degrees. The wine was pumped over the cap of skins to maximize extraction and to realize the intensity that we have come to expect from the Brigden Vineyard.

After fermentation, the wine was barrel-aged in 100% premium French oak, with 40% new barrels, principally tight-grained oak from the Nevers and Bertranges forests. Like the 2003 Brigden, this wine has the complexity of a Bordeaux blend even though it is 100% Cabernet Sauvignon. The finished wine has aromas of cured tobacco and dried cherries with some base tones of exotic brown spices. It offers intense fruit and enjoyable length of vanilla and cassis. This wine is a great balance between the two counties, bringing forward the fruit and aromas of Sonoma Cabernets while offering the dark tones and structure of some of the more balanced Napa Cabernets. While it is enjoyable now, we think it will cellar well for many years. To promote this long aging potential we have selected a heavy bottle and long cork.

Joseph C. Otos – Winemaker

RATED 92, WINE ENTHUSIAST (December 1, 2008)

**Production: 340 cases
Alcohol content: 14.4%
750 ml**

