



2004 Cabernet Sauvignon

The 2004 vintage of Schweiger Cabernet Sauvignon marks a new progression in our Cabernet program.

With Fred's blessing, Andy has begun carefully experimenting with blending small amounts of our classic Merlot into our Cabernet Sauvignon to further express the beautiful fruit of our Spring Mountain Estate.

Those familiar with our wines know our prior 2001 Cabernet release began a brave new world for us, as we extended our barrel aging program to further soften and round out our full mountain fruit. We continued that tradition with our 2004 Cabernet Sauvignon. The 2004 vintage came in hot, hard, and fast with beautifully intense fruit flavors.

For our efforts, we have been rewarded with a rich, full-bodied Cabernet, deep in color. The nose of the wine is lively with essences of berries, plum, and toasty oak. The sweet, supple entry crescendos into a deeply intense middle; followed by a pleasant, velvety, lingering finish.

Technical Information

Varietal Percentage: 97% Cabernet Sauvignon, 3% Merlot.

Age of vines and soil type: 14-22 year old vines planted in deep volcanic soils.

Date picked: 9/3/04 -- 10/4/04.

Harvest Sugar: 25.8 degrees Brix.

Fermentation time/Temperature Range: 10 days, 64-96 F.

Fermentation container/maceration: Open fermentation in small containers, punched down twice a day.

Analysis at bottling

Alcohol: 14.6%

pH: 3.67

TA: 5.90

V.A.: 0.061 g/100ml.

R.S.: Dry.

Aging and bottling

Length/type of aging: 32 months in 60 gal. Oak barrels: 45% new French Oak, 4% new American Oak, 47% 2-3 year old French Oak, and 4% 2-4 year old American Oak.

Bottled: April 2007.

Approximate lifespan under proper cellar conditions: 20+ years.

Number of cases produced: 3550 cases.

Release Date: June 2008.

Winemaker: Andrew T. Schweiger.

