



2004 VINTAGE

PHILOSOPHY

Cardinale is more than one wine – it is several wines from disparate mountain and benchland vineyards along the Mayacamas and Vaca ranges that surround Napa Valley. Every bottle reveals the artistic sensibility of the winemaker, each vineyard lot fused into a seamless blend in which you can sense the constituent parts, but still taste them as one wine. Our philosophy is guided by the pursuit of grape selectivity in the vineyard, gentle handling and the ability to accommodate the different winemaking needs of each vintage.

WINEMAKING

Grapes arrived at our Oakville winery in small 30-pound lug boxes to prevent premature crushing. Hand-sorted and destemmed, grapes were gently crushed into specially designed, semi-open-top, stainless steel fermentation tanks. This unique open-top configuration allows for lower alcohol conversion, permitting our winemaker to prolong harvest and ensure full ripeness. During native yeast fermentation, the tanks are “pumped over” two or three times per day. After fermentation, free run was sent to barrel with a small portion of wine pressed from a traditional basket press, ideal for controlling soft tannin extraction. The wine was aged in 100% new French oak barrels for 21 months before an unfiltered bottling.

WINE STATISTICS

WINEMAKER

CHRISTOPHER CARPENTER

APPELLATION

100% NAPA VALLEY

COMPOSITION

91% CABERNET SAUVIGNON

9% MERLOT

ALCOHOL: 14.7%

PH: 3.71 T.A.: .62 G/100 ML

BARREL AGING

21 MONTHS

100% NEW FRENCH OAK BARRELS

FINISHING

EGG WHITE FINED

BOTTLED UNFILTERED

BOTTLING DATE

JULY 19, 2006

RECENT ACCLAIM

95 Points Robert M. Parker, Jr. The Wine Advocate #168, December 2006

“Consistently one of the best proprietary blends of northern California, Cardinale’s 2004 is 100% Napa fruit (from Mt. Veeder, Howell Mountain, Stags Leap District, and Oakville). This blend of 91% Cabernet Sauvignon and 9% Merlot boasts a dense purple color in addition to sweet aromas of kirsch, black currants, licorice, olives, and spice box. Fabulous texture, full-bodied power, pure fruit, and an opulent, voluptuous finish nearly conceal significant tannin. This beauty should drink well young, yet age easily for 15 or more years.”

WINEMAKER NOTES

“When we approach the Cardinale blend, the key to success is finding the balance between the mountainsides and the valley floor. Both our Oakville vineyard and the Stags Leap portion of the blend represented higher percentages in the 2004 final blend because it was clear that the mountain wines needed the middle body that these valley floor vineyards provide. The sweetness of the Stags Leap and the weight of Oakville fit in gracefully with the strength, minerality and black fruit characters from Veeder and Howell, and together they all play off of one another.”

CHRISTOPHER CARPENTER, *Cardinale Winemaker*

VINEYARD SOURCE	VEEDER PEAK VINEYARD	KEYES VINEYARD	TO KALON VINEYARD	TAYLOR VINEYARD
APPELLATION	Mount Veeder	Howell Mountain	Oakville	Stags Leap
ELEVATION	1,400-1,600 feet	1,700 feet	150 feet	135 feet
SOILS	Gravelly loam, black soils, low fertility	White and red volcanic, rocky loam	Gravelly loam	Gravelly loam
% CONTRIBUTION	62.7%	18.6%	7.0%	11.7%
VARIETALS	Cabernet Sauvignon	Cabernet Sauvignon and Merlot	Cabernet Sauvignon	Cabernet Sauvignon
WINE CONTRIBUTION	Blackberry, floral aromas, bold tannins	Cassis, blueberry fruit, herbal notes	Black cherry, richness and opulence	Red fruit, sweet, soft tannin, spice