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# 2004 Cabernet Sauvignon

## Winemaker Notes

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2004 CABERNET SAUVIGNON

This Cabernet Sauvignon is made with Organically Grown Grapes. It is true to variety with aromas of cherry, cedar and spice. The flavors are rich and satisfying, with great depth. Drink with roasts or steaks.

GROWN, PRODUCED & BOTTLED BY  
SOBON ESTATE, PLYMOUTH, CA  
CERTIFIED ORGANIC BY: CCOF  
[www.sobonwine.com](http://www.sobonwine.com)

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES 0 883805890 0



### DESCRIPTION

From our own organically farmed vines planted in 1980. The fully mature vines produced a smaller than normal crop of excellent fruit this vintage, resulting in a wine with much richness and depth. The Cabernet Franc has contributed to the marvelous aroma and has balanced the rich flavors of the Cabernet Sauvignon and Syrah. The Barbera was added to highlight the firm acidity. This wine will peak in about five years and hold for five to ten years after that.

### FOOD PAIRING

This wine best compliments beef or veal with full flavored sauces.

### SPECIFICATIONS

Aged 15 months in French and American oak, 30% new

79% Cabernet Sauvignon—Estate Vineyard

12% Cabernet Franc—Estate Vineyard

3% Syrah—Estate Vineyard

6% Barbera—Estate Vineyard

Residual Sugar: .02%

Total Acid: 7.5 gm/l

pH: 3.65

Alcohol: 13.9%

### BOTTLING DATE

May 9, 2006 - 611 cases, 750 ml

### RELEASE DATE

August 1, 2006