



Vineyard:

Betsy Lawer's vineyard is located just below Lava Vine Vineyard on a lower portion of Franz Valley School Road. Its soils are more alluvial in composition and contain a deep sandy loam of volcanic origin. The excellent drainage and medium vigor soils contribute a solid foundation for Rhone grape varieties. We sourced the 2004 vintage from Block 1 which has 3309 root stock grafted to the Estrella River clone or selection.

Tasting Notes:

A dense and almost opaque mahogany red color giving aromas of blueberry and black berry syrup along with dark chocolate, wet clay and sassafras bark. There are under-tones of black-strap molasses, pepper corns and geranium floral characters. The palate is fat and chewy on the entry with a sweet tannin mid-palate followed by a cigar like tobacco finish and grainy tannins. Best from 2006 to 2014.

Technical Notes:

Harvest Date: September 20th, 2004

Harvest Chemistry: Brix: 25.5 Total Acidity: 6.9 g/L pH: 3.78

Vinification: Destemmed to one ton t-bins, cold soaked for 4 days, inoculated with D-254 yeast, punched down 2-3 times per day and pressed near dryness. Racked to barrels for malolactic fermentation (MLF) and again post MLF, then aged for 16 months in barrel. Racked prior to bottling and rough filtered.

Barrel Program: 50% new french oak (heavy toast-Nevers and Center of France) and 50% neutral french oak

Wine Chemistry: Alc. v/v: 14.7% pH: 3.81 Total Acidity: 5.3 g/L RS: 0.9 g/L

Bottled: March 16th, 2006 Cases: 148 cases



LAVA VINE VINEYARDS

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