

The hot, dry conditions from November to March gave small and concentrated berries. Two short rains at the end of March and the middle of April accelerated the ripening by rinsing the leaves in the vineyard and re-activating the vine's photosynthesis, allowing for optimum ripeness. The grapes were picked on fifteen days over a twenty-five day period, from April 20 to May 14. Very low yields gave grapes with supple, round tannins and precise fruit flavors.

Tasting Notes

The robe is rich black prune in the center and garnet-vermilion towards the edge.

Delicate aromas of forest strawberries, raspberries, cocoa and wildflowers with overtones of honey and incense characterize the subtle nose. The very precise attack is fresh. The evolution is pure and creamy with persistent and enrobed tannins. Flavors of peach pips, almonds and smoky mesquite blend together with vanilla and bright, fresh red and black fruit aromas throughout the exceptionally elegant finish.

A remarkably graceful and pure wine.

NOTES



Assemblage

Cabernet Sauvignon: 72%

Carménère: 28%

Barrel Aging: 17 months, New French Oak.

2004