



**PILLAR ROCK**  
ESTATE GROWN

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**2004 Cabernet Sauvignon**

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**Growing Season**

An early spring, early bud break, early flowering, a slow steady ripening period and a hot fast finish several weeks ahead of the traditional harvest times. Warm, consistent summer weather and several late hot spells created growing conditions that allowed for one of the earliest harvest periods the Napa Valley experienced in nearly a decade.

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**Vineyard**

The 22-acre estate in the heart of the Stags Leap District is planted to Cabernet Sauvignon and Merlot. The Stags Leap District is renowned for its elegant, distinctive and full bodied Cabernet Sauvignon.

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**Harvest**

*Brix:* 27.7  
*Acid:* 0.44 g/100mL  
*pH:* 3.58  
*Harvest dates:* 9/1 (Merlot) to 9/13/04 (Cabernet Sauvignon)

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**Fermentation & Aging**

The 2004 vintage was fermented in the usual Pillar Rock way. A warm fermentation with 15 days of extended maceration before pressing. The press wine in 2004 was added back to the free run as it gives the wine additional structure and ability to age.

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**Finished Wine**

*Bottling date:* June 29, 2006, Release spring 2007  
*Sizes:* 600-6-bottle cases, 300-12-bottle caes, 240-1.5L, 6-3.0L, 3-6.0L bottles  
*Bottle age:* More than 6 months  
100% Napa Valley Stags Leap District  
100% Estate Grown, vinted & bottled  
*Blend:* 91.2% Cabernet Sauvignon  
8.8% Merlot  
*Alcohol:* 14.5%

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**Winemaker's Comments**

A beautiful vintage of Stags Leap Cabernet Sauvignon from Pillar Rock. Stags Leap Cabernet always shows as elegant and forward style in the nose. In the mouth, there is a luscious texture and medium rich body. This vintage will age gracefully for at least two decades