



**2004 HUNTER III
CABERNET SAUVIGNON
NAPA VALLEY**

THE FACTS:

2004 Hunter III Cabernet Sauvignon is a blend of 88.7% Cabernet Sauvignon, 6.8% Cabernet Franc and 4.5% Petit Verdot.

Total case production: 150 cases

Price: \$60 per 750 mL bottle

Aging: Aged for 18 months in 1/3 new French oak barrels

Alcohol: 13.9%

pH: 3.72

Total Acidity: 0.60g / 100mL

THE VINEYARDS:

Oakview Vineyard – Oakville

Barlow Vineyards – Calistoga

Trio-B Vineyards – Yountville

THE WOW FACTOR:

Hunter III Wines are meant to impress and embody the WOW factor. Simply put; Hunter III's winemaking practice is guided by a desire for wines that are varietally fruit focused—inky red purple color, intense ripe berry jam fruit in the nose, coupled with hints of vanilla and spice from French oak barrels. On the palate, Hunter III wines are typically soft and supple, yet integrated with appropriate levels of tannin, a rounded and full mouth feel, and very long finish.

THE BOTTOM LINE:

A big wine from a very ripe vintage, the 2004 Cabernet Sauvignon has great aging potential. It features loads of fruit with great structure and enough elegant tannins to help it hold for at least 10+ years.

