2004 CABERNET SAUVIGNON - HUERHUERO

The fruit for our 2004 Cabernet Sauvignon was selected from our Huerhuero Vineyard, which is planted on the premium clones 337, 6 and 15. All the fruit was handpicked in small lots during the cool of the morning to ensure perfect quality and ripeness. It was then destemmed and gently crushed into temperature controlled stainless steel tanks. To preserve varietal character, 35% of the lot was left as whole berries, with pumpovers taking place regularly to enhance color and tannin extraction from the skins. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging.

TASTING NOTES & RECOMMENDATIONS

Color: Deep dark, cherry red
Aroma: Intense flavors of dark sweet fruits including notes of blueberry complemented by notes of toasty oak
Taste: A supple, full-bodied, rich flavored Cabernet Sauvignon which has intense fruitiness (blueberry, cherry), light oak, and excellent balance, with a medium long finish

Serve at: 62° – 65° F
Drink now through 2014
Store in dark dry place at 55° - 65° F

TECHNICAL NOTES

<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix</th>
<th>Vineyard</th>
<th>Blend</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.02.04</td>
<td>25.2</td>
<td>Huerhuero</td>
<td>Cabernet Sauvignon 85%</td>
<td></td>
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<tr>
<td>10.12.04</td>
<td>25.6</td>
<td>Huerhuero</td>
<td>Petit Verdot     15%</td>
<td></td>
</tr>
</tbody>
</table>

Aging: 18 months in 35% new French and American oak
Bottling date: 06.05.06
Release date: 10.01.07
Cases produced: 3906 cases
Alcohol: 14.3%
pH: 3.62
Total acidity: 6.66 g/l

An elegant, well balanced and juicy Cabernet Sauvignon

Matthias Gubler, Winemaker