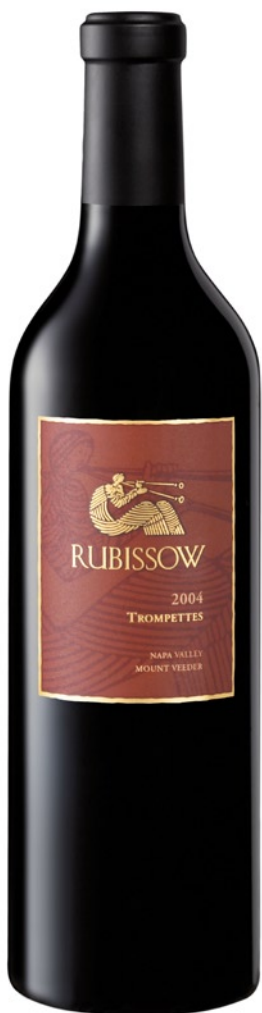




RUBISSOW



2004 Rubissow Trompettes

APPELLATION

100% Mt. Veeder, Napa Valley - Rubissow Vineyards.

PRODUCTION

12/750 ml - 209 cases

BLEND

Cabernet Franc 65%

Merlot 30%

Cabernet Sauvignon 5%

WINEMAKER NOTES

NOSE: Trompettes is all about the fragrance. Perfumed notes of plum, violet, hibiscus, cinnamon, candied citron, cherry, leather and clove.

TASTE: Blackberry / raspberry pie, milk chocolate, baking spices, red cherry, butter and marmalade. Good tannins. Long, lingering finish. Will improve through 2012.

TECHNIQUE: Hand sorted fruit, fruit destemmed and berries barely broken, 5 day cold soak, wild and inoculated fermentations, all small lot open top fermentors, hand punch downs and pumpovers two to three times daily, malolactic completed in barrel, minimal handling, bottled UNFINED and UNFILTERED.

HARVEST DATES

October 21-30, 2004

FERMENTATION

24-30 days before pressing

BARREL AGING

20 months in artisan French oak cooperage

ALCOHOL BY VOL

14.5%

WINEMAKER

Timothy Milos

Accolades

“Rich, velvety texture with firm, racy acid structure of ripe plum fruit; balanced, fresh and complex with lovely flavors and seamless style.”

92 POINTS

ANTHONY DIAS BLUE

Blue Reviews - February 28, 2008

“Top Ten Red Blends”
24th Annual Best of the Best in California - Blind Tasting.

QRW - QUARTERLY REVIEW OF WINES - June 2008 issue

“Sophisticated, delicious and ageable. Highly Recommended.”

ELEANOR & RAY HEALD

*Gannett Newspapers WINE PICKS
February 28, 2008*