



2004 State Lane Vineyard Proprietary Red

- **Appellation:** Yountville
- **Barrel program:** 20 months in 100% new French Oak
- **Blend:** 60% Cabernet Sauvignon, 40 % Merlot
- **Alcohol:** 14.5%
- **PH:** 3.60
- **Initial release:** November 2006
- **Production in Magnums:** 220 bottles
- **Case production (750ml):** 900 cs.

The Estate

The land was first leased, planted and farmed by Beringer in 1972, becoming the cornerstone for the Beringer Estates Private Reserve Cabernet Sauvignon program for 25 years. Recognizing the potential of the site, in 1979 Beringer began bottling a portion of the wine produced from State Lane fruit as a single-vineyard designated Cabernet Sauvignon. The 1995 Beringer State Lane Vineyard Cabernet Sauvignon was lauded as *Wine Spectator's* highest-rated California Cabernet Sauvignon with a score of 95 points.

The Story and the Team

Upon purchasing the 20-acre parcel in March 2000, we were fortunate to team up with the world-renowned winemaking team of **Helen Turley** and her viticulturist-husband **John Wetlaufer**. In 2001 we replanted 14 acres with special clones of Cabernet Sauvignon, Merlot and Cabernet Franc. In 2004 we gained more volume and complexity from the vineyards maturity and produced 38 barrels of wine and it became our initial commercial release.

In April of 2005, we decided to make a strategic change in the direction for our future. Helen Turley completed the final blending of 60% Cabernet Sauvignon and 40% Merlot in February 2005 and recommended **Rob Lawson**, the winemaker at Napa Wine Company (1989-2004), as her successor to oversee the rest of the barrel ageing. We also teamed **Rob** with **Denis Malbec**, from Chateau Latour, Pauillac; the First Growth from Bordeaux, France. Not only was Denis born at Chateau Latour, but, his grandfather was vineyard manager of the chateau from 1937-1964. Denis' father, Jean-Noel Malbec, also worked at Chateau Latour for 47 years and was responsible for 25 consecutive vintages starting in 1966 as head-cellar master, handing his son Denis the reigns in 1992, faithfully holding the prestigious position until 2000. Denis and his wife May-Britt moved to California and began a new career as winemaking-consultants. We remain forever grateful for Helen Turley's contributions.

The Wine

The grapes were harvested in 2004 after a long summer after severe yield reduction done to ensure the absolute optimal physiological maturity. Sorting was done first by bunches to remove irregularly ripened fruit and any leaf material and then put through a de-stemmer. Individual berries were again hand sorted to remove all remaining stem material prior to being transferred and vinified in small stainless steel tanks for a 15-day alcoholic fermentation. Free-run juice was then transferred by gravity flow into 100% new Taransaud French oak barrels for a total of 20 months of additional aging.