



Madrone Mountain Vineyard
Artisanal Dessert Wines From Oregon

540 Tumbleweed Trail
Jacksonville, Oregon 97530
tel. 541-899-9642
fax 541-899-5962
winery@madronemountain.com

VINTAGE 2004

General Remarks

Madrone Mountain Vintage 2004, is a blend of cabernet sauvignon (58%), merlot (31%), cabernet franc (8%), and petit verdot (3%) from the Wooldridge Creek Vineyard in the Applegate Valley of Southern Oregon. Brix at harvest was 25.8. In 2004 there was an extended and moderate Indian Summer with warm days and very cool nights. Ripening very slowly (the cabernet was harvested in early November) the grapes achieved full phenolic ripeness but with the bright acidity which is the hallmark of our wines. Residual sugar is 8.3%; alcohol by volume is 17.8%. Eighteen months in neutral oak. Bottled unfined and unfiltered.

Tasting Notes

Elegant, cedary and complex, our 2004 is a true vintage wine in the tradition of the great port houses of the Douro Valley and Oporto. Now with a year-plus of bottle age, the '04 shows a rich mid-palate of dark chocolate, spice and berry, the '04 finishes bright and clean, with soft, but significant, underlying tannins. Beautifully integrated and delicious already, the '04 is built to last and will richly reward patience.

Bottled in May 2006 in a 500 ml format, ten barrels were made. \$29

Awards

Gold Medal "Best Dessert Wine," 2006 Southern Oregon World of Wine Competition
Silver Medal, 2007 Dallas Morning News Wine Competition
Bronze Medal, 2007 San Francisco Chronicle Wine Competition
Silver Medal, 2008 Newport Seafood and Wine Festival Wine Competition