



SELENE

2004 CHESLER, NAPA VALLEY RED WINE

- Release:** May 2008; 710 cases (750ml)
- Varietal Composition:** 60% Cabernet Franc, 22% Merlot, 18% Cabernet Sauvignon
- Vineyards:** Both the Cabernet Franc and Merlot come from the Frediani Family Vineyard in Calistoga. The Cabernet Sauvignon comes from Block C-1 at the Stagecoach Vineyard in Napa.
- Wine Making:** Napa enjoyed an early, warm spring in 2004. Consistently moderate weather in March and April set the table for a fine growing season. When the vintage goes well from bud break to bloom it creates tremendous momentum for a fine vintage, even if the later part of the year is more difficult. In 2004, the summer and fall weather only added to the momentum of the vintage, with no excesses of heat or cold.
- Vintage:** For this vintage of Chesler, I co-fermented the Cabernet Franc and Merlot together. I believe that is one of the things that makes this wine so seamless. Because the two varieties are usually harvested at different times, it's not often we get the chance to co-ferment them. The Cabernet Sauvignon from Stagecoach came in 4 weeks later than the Franc and Merlot from Frediani, so it did not get to join the party; however, the 18% of Cab in this blend does impart a wonderful deep blackberry to the flavor profile of the wine.
- Tasting Notes:** Blackberries and blueberries; sweet, exotic spice, caramel, toasted vanilla, a floral violet character. Excellent initial impact in the mouth; very intense and long flavors with a sappy, rich texture that is full, but seamless.