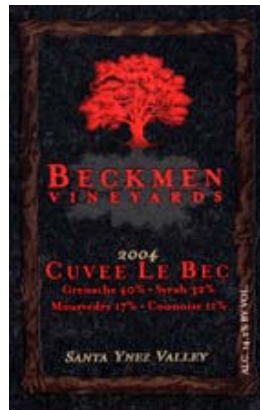


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## 2004, CUVÉE LE BEC SANTA YNEZ VALLEY

### VINEYARDS AND HARVEST

Great growing conditions allowed all of the varietals used in this blend to reach full varietal maturity and complexity. All of the grapes were processed separately starting with the Grenache in mid-September and finishing with the Mourvedre in mid-November.

### WINEMAKING

- 100% estate grown fruit
- Individual lots were destemmed, gently crushed and cold-soaked for 48 hours to extract color and taste-enhancing phenolics
- Fermentation took place in open tops for a period of 7-12 days, depending on the lot
- Caps were punched down by hand three times daily. After fermentation, the wines were gently pressed and racked to barrel
- The wine underwent spontaneous malolactic fermentation in barrel to integrate fruit and oak character
- Upon completion of malolactic fermentation, individual varietals were blended
- The wine was barrel aged for 15 months in 15% new French barrels and 85% neutral barrels
- The wine was bottled unfiltered and lightly filtered

### DESCRIPTION

Our Cuvée Le Bec is a Southern Rhone style blend of four of the classified grapes of Chateauneuf du Pape, grown at our Purisima Mountain Vineyard. The Grenache attacks the front palate and fills the aromatics with bright berry fruit, the Mourvedre and Syrah fill the mid palate and finish darkening the fruit, adding spice, while the Counoise provides a supple silky texture.

### FACTS

<b>name:</b>	2004, Cuvée Le Bec
<b>item number:</b>	CLB04
<b>harvest date:</b>	September 23 - November 6
<b>composition:</b>	40 % Grenache 32 % Syrah 17 % Mourvedre 10 % Counoise
<b>alcohol:</b>	14.2 % by volume
<b>production:</b>	3 200 cases
<b>release date:</b>	February 2006
<b>price:</b>	See pricelist