



2004 PAHLMAYER PROPRIETARY RED

TECHNICAL NOTES:

Release Date:	October 1, 2007	Bottled:	May 11, 2006
Suggested Retail:	\$125 per bottle	Alcohol:	15.2%
Winemaker:	Erin Green	PH:	3.87
Harvest dates:	September 9 to October 28, 2004	Total Acidity:	0.572
Composition:	79% Cabernet Sauvignon, 11% Merlot, 5% Cabernet Franc, 4% Petit Verdot, 1% Malbec	Crushing Regime:	100% de-stemmed
Vineyard		Prefermentation	
Composition:	Waters Ranch, Stagecoach, Rancho Chimiles	Maceration:	4-5 days cold soak, depending upon flavor extraction
		Fermentation:	100% Wild, Native Yeast

RATINGS:

Robert Parker, *The Wine Advocate*, Issue 168, December 2006:

A blend of 79% Cabernet Sauvignon, 11% Merlot, and the rest Cabernet Franc, Petit Verdot, and Malbec, the outstanding 2004 Proprietary Red Wine possesses a deep ruby/purple color in addition to notes of vanilla, espresso roast, black currants, plums, and licorice. This rich, full-bodied, flamboyant, lush, heady red is best consumed over the next 12-15 years. 91 points

Stephen Tanzer's International Wine Cellar, May/June 07:

(a five-variety Bordeaux blend based on 79% cabernet sauvignon) Bright medium ruby. Black fruits, violet, graphite and wild spices on the nose. Sweet and lush, with concentrated flavors of crushed dark berries and spices; a whiff of menthol adds freshness. The long finish features sweet, broad, tongue-coating tannins and a suggestion of sour candy. This was a bit awkward from barrel a year ago but has turned out very well. 92 points

Wine Spectator Insider, Volume 3, Number 16, August 8, 2007:

Well-focused on a rich, vibrant core of ripe blackberry and wild berry fruit. Elegant, balanced and deep, yet well-structured, ending with a long, complex finish that's trim and tight. Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. Best from 2009 through 2015. 93 points

AVAILABILITY:

The Pahlmeyer 2004 Proprietary Red will be available October 1, 2007 either directly from the winery, or through our network of fine restaurants and retail merchants around the world. For further information, please visit us at www.pahlmeyer.com.