

2004 REGATTA RED – SONOMA COUNTY



GRAPES 40% Cabernet Sauvignon, 35% Merlot, 21% Petite Sirah, 2% Petit Verdot, 2% other

APPELLATION Sonoma County

PRODUCTION 1,060 cases

FERMENTATION Fermented 21 days at 85° F

BARREL AGING 14 months in French and American oak

ALCOHOL 13.5%

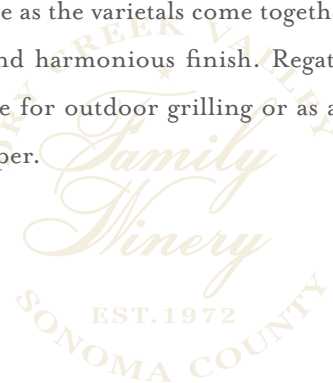
TOTAL ACIDITY 0.55

PH 3.87

RESIDUAL SUGAR Dry

WINEMAKER COMMENTS

The 2004 Regatta Red is a wonderful, easy drinking everyday red wine. Comprised primarily of Cabernet Sauvignon, Merlot and Petite Sirah, this wine opens with rich aromas of cherry, dark raspberry and plum. On the palate, the wine has good texture and acidity with just the right amount of tannin. Balance is a key component of this wine as the varietals come together to create an elegant and harmonious finish. Regatta Red is the perfect wine for outdoor grilling or as an easy end of the day sipper.



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