

**Blacksmith Cellars**  
**2004 Alexander Valley**  
**Adamantine**

**Composition:** 91% Cabernet Franc; 5% Cabernet Sauvignon; 3% Merlot; 1% Petit Verdot

**Harvest:** September-October 2004; Sugar: 24.5-26.5 Brix; Total Acid: 0.54; PH: 3.97

**Fermentation:** 16-day small batch fermentation; Punched down four times daily

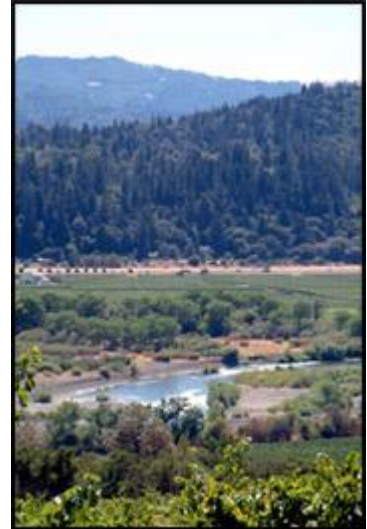
**Alcohol:** 14.5% by Vol

**Aging:** 100% French Oak; 70% new oak; 30% 2-year old white wine barrels

**Bottling Date:** March 2006

**Release Date:** May 15, 2006

**Production:** 50 Cases (750 ml)



**Vineyard:** The fruit for Blacksmith Cellars' Alexander Valley Adamantine comes from the Skipstone Ranch Vineyard. This small secluded patch of hillside produces low crops with small berries for great varietal intensity. The Cabernet Franc from this vineyard is truly amazing. The entire Cab Franc block produces about 1.5 tons of fruit.



**Cellar Practices and Winemaking:** Fermented in 1-ton bins and gently punched down by hand to ensure high-quality tannins. The Cabernet Franc is stored in 100% new Oak for 3 months to reduce vegetal character. It is then transferred to 2 year old white wine barrels allowing it to achieve perfect varietal expression. The final blend is developed using the best barrels of each varietal. The wine expresses highlights of tobacco, licorice, and lavender. The mouth feel is rich and lush with a lingering finish.