



BELL

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Talianna 2004 Cabernet Sauvignon Napa Valley

Bell Wine Cellars is committed to hand-crafting limited edition bottlings of extraordinary wines that best reflect the terroir of their vineyards and the care and passion of their growers. In Talianna, named after Sandra's daughters, Talia and Anna, we have created a proprietary wine, capturing the unique fruit expressions of our most important varietals.

Vinification

Talianna is a blend of Cabernet sauvignon, Clone 6 (86%) grown on the Georges III vineyard in the Rutherford region of Napa Valley and Syrah (14%), Estrella Clone, grown on the Massa Ranch in Yountville. The grapes are hand-harvested and gently crushed to retain 40% whole berries. Prior to yeasting with Bordeaux red yeast, we cold soaked for 72 hours, increasing the richness and intensity of the fruit character. Color extraction utilizes a combination of manual pump overs via a screen during the initial fermentation, with gentle cap irrigation as the wine goes dry. Following fermentation the wine went through malo-lactic fermentation in the presence of the skins while the wine macerated for up to three weeks. Both varietals were aged separately, and then blended shortly before bottling. The wine was 18 months aged in a combination of French (92%) and American oak barrels, 70% of which were new. The wine has not been fined or filtered.

Vintage Notes

The 2004 vintage yielded fruit bearing the imprint of an early spring, a slow and steady ripening period that ended with a fast, hot finish several weeks ahead of traditional harvest timelines. Warm, consistent summer weather was bracketed by an early spring bud break, and several late summer hot spells, creating growing conditions that allowed for one of the earliest harvests in almost a decade. Overall yields were lower than expected and the resulting wines show inky color, ripe fruit flavors and great natural acidity.

Tasting Notes

The rich luscious fruit of the Syrah (14%) combines with the supple tannins and elegant structure of the Cabernet Sauvignon (86%) to produce a wine with exceptional fruit on both the nose and palate. Generally Clone 6 Cabernet is aged for up to 18 months prior to release – the addition of the Syrah softens the Cabernet tannins, allowing the Cabernet to be enjoyed sooner. As the wine ages, the influence of the Syrah is surpassed by the Cabernet, and the wine acquires the dusty, cedary characters one associates with mature Rutherford Cabernet. The resulting wine has a beautiful balance between fruit, oak, tannins and acidity with an elegant finish. An expression of vineyard and variety, this rich and complex wine will mature beautifully.

Technical Analysis

Varietal:	Cabernet Sauvignon (86%), Syrah (14%)
Source:	Napa Valley
Harvest dates:	October 1, 2004
Harvest sugar:	26.8 Brix
Total Acid	0.60 gm/100ml
pH	3.80
Alcohol	14.8%
Aging	18 months in 92% French Oak, 86% new
Bottle Date	June 2006
Production	135 6-pack cases

