

**Surh-Luchtel Cellars****2004 Cabernet Sauvignon
(Napa Valley)**

Hillside vineyards are the source for this intensely flavored and tannic Napa Cab. 70% of the fruit is from Atlas Peak and 28% from Howell Mountain (Oak Knoll and Mt Veeder contribute 1% each). Fruit from mountain or hillside vineyards contrast especially in the Napa Valley with valley floor fruit, which tends to give softer, plumper, more supple wines.

This mountain fruit was then given the Surh Luchtel treatment – long cold soak, long, warm fermentation, and barrel aging in 75% new French oak for 21 months before being blended with

Merlot and Cabernet Franc and bottled. Surh Luchtel released 500 cases of this beauty, reasonably priced as Napa Cabs go at \$40.

Bright and moderately saturated ruby/garnet, the wine has aromas of boysenberry, cherry, plum, barnyard, cedar, and earth. On the palate the wine is very full in body, very structured, and has rich notes of hi-toned berry/plum fruit with back notes of rhubarb and earth. Oak and fruit tannins combine for a somewhat chalky texture, which becomes slightly drying on the finish. Age or decant for optimum results, and serve with a juicy, spit roasted leg of lamb or, if the mood strikes, an Argentinean Asado.

Reviewed May 23, 2007 by [Catherine Fallis](#).

THE WINE

Winery: [Surh-Luchtel Cellars](#)

Vintage: 2004

Wine: Cabernet Sauvignon

Appellation: [Napa Valley](#)

Grapes: [Cabernet Sauvignon](#) (98%), [Merlot](#) (1%), [Cabernet Franc](#) (1%)

Price: \$40.00

THE REVIEWER**Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the “grape goddess guides to good living,” a series of books, television presentations, seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.