



**2004 Tre Fanciulli**  
**Produced by**  
**JM Cellars**  
**Winemaker: John Bigelow**

**Tasting Notes**

2004 turned out to be a great vintage for Washington allowing us to produce wine characterized by ripe fruit flavors and aromas that underscore the quality of Columbia Valley fruit; our 2004 Tre Fanciulli represents the best of this vintage. This year's "Tre" is a blend of 66% Cabernet Sauvignon, 20% Merlot and 14% Syrah. The Cabernet Sauvignon and the Merlot are sourced from well-known vineyards in the Red Mountain appellation which show distinctive cherry flavors and lively tannins and the Syrah is sourced from the esteemed Lewis vineyard in the Yakima Valley. While the Lewis Vineyard Syrah represents a minority of the overall blend for the Tre Fanciulli, it greatly intensifies the deep, dark fruit flavors of this wine. The 2004 Tre Fanciulli is rich and approachable, but will age beautifully for 7 -9 years.

**Vineyards**

Klipsun (Red Mountain)  
Ciel du Cheval (Red Mountain)  
Red Mountain Vineyard (Red Mountain)  
Lewis (Yakima Valley)

**Barrel Aging**

Barrel aged in French oak barrels (60% new, 40% once used) for 21 months

**Blend**

66% Cabernet Sauvignon  
20% Merlot  
14% Syrah

**Alcohol:** 14.3%   **pH:** 3.71   **Total Acidity:** 0.50 g/100ml

**Case Production:**     313 cases