



Pellegrini Vineyards Cabernet Sauvignon

Vintage: 2004
North Fork of Long Island

23005 Main Road-Cutchogue, NY 11935
phone: 631.734.4111/ fax: 631.734.4159
Wine@pellegrinivineyards.com
www.pellegrinivineyards.com

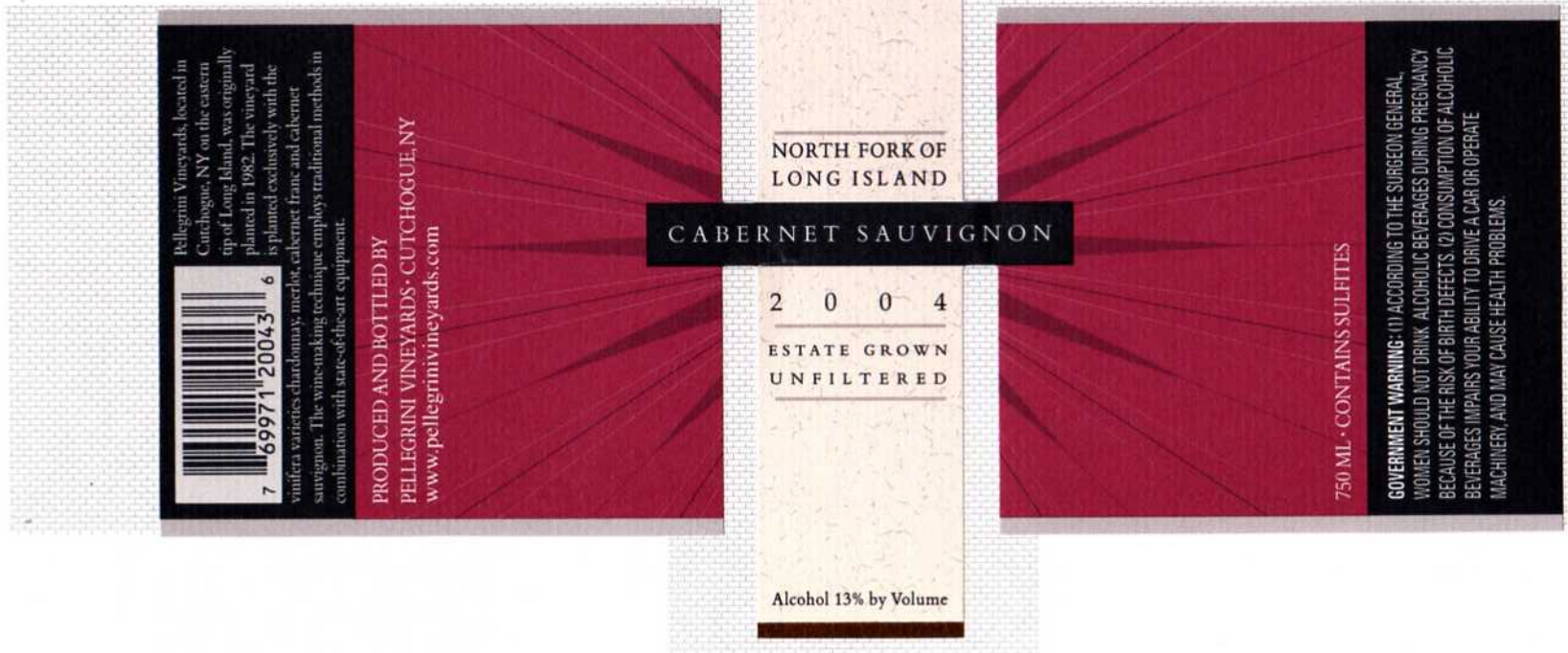
Case Production: 1234
Aging: 18 months French oak
Fermentation: punch-down/ oak barrel
Alcohol: 13.7%
TA: 7.5g/ml
pH: 3.79
Unfiltered
Blend: 93% cab sauvignon
7% merlot
Vintage Rating: Excellent

Winemaker's Notes:

Blackberry fruit and cassis abound from the glass. Lush, soft tannins define the palate framed with varietal fruit character and a hint of vanilla in background. This elegant wine has a silky long finish. Big is not necessarily better.

Cellar Age: 5-7years

Food Pairings: Beef, Aged cheese and chocolate



Pellegrini Vineyards, located in Cutchogue, NY on the eastern tip of Long Island, was originally planted in 1982. The vineyard is planted exclusively with the vinifera varieties chardonnay, merlot, cabernet franc and cabernet sauvignon. The wine-making technique employs traditional methods in combination with state-of-the-art equipment.



PRODUCED AND BOTTLED BY
PELEGRINI VINEYARDS • CUTCHOQUE, NY
www.pellegrinivineyards.com

CABERNET SAUVIGNON

2004
ESTATE GROWN
UNFILTERED

Alcohol 13% by Volume

750 ML • CONTAINS SULFITES
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.