

Brewer - Clifton

2004 Wines

The Santa Rita Hills AVA is the sole driving force behind our brand, and with each passing year we gain more and more confidence in the wines produced from the appellation. This well defined area offers one of the longest, coldest and most windswept growing seasons of anywhere in the world, all dictated by the ferocious Pacific Ocean influence from nearby Point Conception. That oceanic severity, coupled with an intriguing diversity of marine-based soils consistently lead to very dynamic and explosive wines which still maintain great purity and precision.

While we are usually blessed with relatively predictable weather patterns, the harvest of 2004 delivered us a tremendous lesson in extremity. In the early days of September, we patiently awaited flavor and tannin development in all of our pinot noir vineyards. We then encountered a very extreme Santa Ana weather pattern where our typical onshore conditions shifted to warm winds originating from the desert. This not only increased our daytime temperatures significantly but also rendered our evenings unconventionally warm. As a result, sugar levels rose swiftly which warranted even more sensitivity to the timing of our picking decisions. Historically we have found that this weather trend only lasts a few days, but in 2004 it did not offer us any reprieve until ten days after it commenced.

While common wisdom would lead one to pick as feverishly as possible, we opted to take a more risky stance by waiting for the weather to stabilize. We delayed our picking in order to allow the flavor and tannin to catch up with the escalating sugars in the fruit. While this approach was questioned by many, it has led to the most exciting collection of wines that we have ever produced. While some of the eventual alcohols are somewhat elevated, they are very harmonious by virtue of the intensity of flavor, high levels of natural acidity and whole-cluster fermentation (in the case of pinot noir). In year like 2004 more than ever, this stem inclusion served as a tremendous counter to the richness of fruit, and is an excellent example of the role of dynamics and balance in the execution of wine.



Chardonnay, 2004, Ashley's, Santa Rita Hills

Flamboyant honeydew, peach and green apple aromas followed by pear, sushi ginger and summer fruit flavors. Extremely voluminous yet lively on the palate.
2,016 bottles produced

Chardonnay, 2004, Clos Pepe, Santa Rita Hills

Meyer lemon peel, kiwi and crème brûlée aromas followed by tangerine, lime and sesame oil flavors. Light, refined and precise on the palate
2,880 bottles produced

Chardonnay, 2004, Melville, Santa Rita Hills

Reticent Asian pear, mesquite and agave aromas followed by coriander, lime and fresh cheese rind flavors. Streamlined, silky and complete on the palate.
2,592 bottles produced

Chardonnay, 2004, Mount Carmel, Santa Rita Hills

Intertwined hints of lavender oil, lemon and clove aromas followed by focused cherimoya and truffle oil flavors. Silky, seamless and very long on the palate.
3,456 bottles produced

Chardonnay, 2004, Rancho Santa Rosa, Santa Rita Hills

Juniper, white sage and white pepper aromas followed by yuzu, white peach and wet stone flavors. Chalky entry coupled with a soft and oily mid palate impression.
5,184 bottles produced

Chardonnay, 2004, Sweeney Canyon, Santa Rita Hills

Gingerbread, lemon custard and petrol aromas followed by passionfruit, gingersnap and briney oceanic flavors. Light footed and delicate on the palate.
2,016 bottles produced



Pinot Noir, 2004, Ashley's, Santa Rita Hills

Dark fruit, lavender and gamey teriyaki aromas followed by black cherry and watermelon rind flavors. Polished and silky on the palate.

2,304 bottles produced back to the wine list

Pinot Noir, 2004, Cargasacchi, Santa Rita Hills

Dark cherry, malt ball and black licorice aromas followed by dried fig, rhubarb and morel mushroom flavors. Polished and seamless on the palate.

2,016 bottles produced

Pinot Noir, 2004, Clos Pepe, Santa Rita Hills

Black raspberry, black currant and sage aromas followed by earthy, dark cherry and cassis flavors. Supple entry with firmer structure on back palate

5,880 bottles produced

Pinot Noir, 2004, Melville, Santa Rita Hills

Black stone fruit, lavender and wild floral aromas followed by orange powder grape candy and briney flavors. Very firm and glycerol on the palate.

1,728 bottles produced

Pinot Noir, 2004, Mount Carmel, Santa Rita Hills

Rose petal, tumeric and dried cherry aromas followed by dried cranberry and Moroccan spice flavors. Elegant, silky and tender on the palate.

864 bottles produced

Pinot Noir, 2004, Rancho Santa Rosa, Santa Rita Hills

Dried cherry and blueberry aromas followed by a very different set of cedar, tobacco leaf and black walnut flavors. Firm, tannic and structured on the palate.

2,880 bottles produced

Pinot Noir, 2004, Rio Vista, Santa Rita Hills

Shiro plum, quinine and menthol aromas followed by milk chocolate shaving, candied cherry and black molasses flavors. Fresh, silky and fleshy on the palate.

2,304 bottles produced