

# VAGABOND

Bacio Divino Cellars, Napa, California

Vintage:	2004
Varietal Content:	60% Syrah, 40% Cabernet Sauvignon
Aging:	All wines were aged in various new and one-year-old French Oak barrels, from November, 2004 to July, 2006.
Alcohol:	14.2% alcohol/volume
Grape Sources:	All grapes are from Napa Valley vineyards. We have always maintained the highest standard of quality control over our estate vineyards and those with which we have had contracts.
Total Production:	600 cases.
Suggest Retail Price:	\$60
Release Date:	Fall 2006
Winemaker:	Claus Janzen
Consulting Winemakers:	Nils & Kirk Venge
Tasting Notes:	<p>In the early stages of our blending, it was relatively easy to 'feel out' the individual characteristics of each varietal. The Syrah component had a more intense fruit than the Cabernet; in fact it quite overpowered the finesse the Cabernet brought to the blend. The Syrah brought 'grip' to the blend; I made notes that it exhibited profound 'pear' flavors. Prior to the final blend, we fined the Syrah with egg whites, somewhat 'toning down' the 'fleshiness' and 'over-exuberance' of this component. The Cabernet was exquisite on its own account, exhibiting typical, honest currant and black fruit aromas and flavors. But, as is our want, we found that we improved on both components by blending them together. The final blend still had a 'knock out' nose of fruit, but now there were multifarious fruit components, adding complexity to the wine. Vagabond's final blend appeared 'seamless' in texture, no 'bumps' or unkindly tannins in the way. The wine is certainly youthful, with the fruit being so forward, yet Vagabond does possess a balance and accessibility that leave it quite satisfying in its precocious youth.</p>