



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2004

- BOLGHERI DOC ROSSO

Coming primarily from the Estate's younger vineyards and made with the same passion and attention to detail as Ornellaia, Le Serre Nuove dell'Ornellaia is a true "second vin". A blend of Merlot, Cabernet Sauvignon, Cabernet Franc & Petit Verdot, Le Serre Nuove dell'Ornellaia combines generosity and depth of flavour with an engaging and vibrant personality.

WINEMAKER'S TASTING NOTES

40% Merlot, 40% Cabernet Sauvignon, 15% Cabernet Franc, 5% Petit Verdot

"Le Serre Nuove dell'Ornellaia 2004 is the product of a beautifully-balanced growing year and the lively vigour of younger vineyards. Both influences are in clear evidence in the wine. The colour exhibits a vibrant tonality but at the same time rich concentration. The nose offers fragrances of smooth, crisped-edged fruit that develops nicely into notes of spice and mint. On the palate, it is broad and full, with the smooth, herbaceous impressions of the Merlot enriched by the impressive fruit of the Cabernet Sauvignon and Cabernet Franc."

Axel Heinz - September 2006

THE 2004 GROWING SEASON

The weather of the 2004 growing season could be described as textbook-perfect. Winter saw adequate rainfall, without severe temperatures, and a sunny Spring was punctuated by brief rains. There was nothing to negatively impact budbreak, which took place between March 30 and April 10. Flowering revealed a high fertility of the buds, (resulting from the warm conditions of the previous year) and the promise of a very high yield was kept within desired quality limits by successive, and rigorous bunch-thinning. Early summer was mild with moderate temperatures followed by a hot, sunny August. These conditions were ideal in favouring a steady, physiological development in all the varieties. During the harvest period no rain interrupted the ripening, thus providing sufficient time to determine the perfect picking period for each variety and vineyard parcel. A total of 51 separate base wines were produced representative of the considerable diversity of Ornellaia's terroirs. The first Merlot grapes, sourced from the youngest vineyards, were harvested on 2 September, but the majority reached full ripeness between 15-24 September, just as the Cabernet Franc was being harvested. From 25 September it was time to start harvesting the Cabernet Sauvignon, and the harvest was concluded in the first week of October.

VINIFICATION AND AGEING

The clusters were hand-picked into 15-kg boxes and then selected by hand on a double sorting table, before and after de-stemming, and finally gently crushed. Each variety and each parcel was vinified separately. Alcoholic fermentation took place in stainless steel, at temperatures of between 26° and 30°C for two weeks followed by maceration for a total of around 10-15 days. Malolactic fermentation was started in stainless steel, and completed after transfer to barrels (25% new and 75% a year old). The wine remained in Ornellaia's temperature-controlled cellar for a further 15 months. It was assembled after the first 12 months and then reintroduced in the barrels for a further 3 months. After bottling, it was aged for an additional six months prior to release.