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## 2003, CUVEE LE BEC SANTA YNEZ VALLEY

### VINEYARDS AND HARVEST

Our Cuvee Le Bec is a Southern Rhone style blend of four of the classified grapes of Chateauneuf du Pape, grown at our Purisima Mountain Vineyard. The Grenache attacks the front palate and fills the aromatics with bright berry fruit, the Mourvedre and Syrah fill the mid palate and finish darkening the fruit, adding spice, while the Counoise provides a supple silky texture.

### WINEMAKING

- 100 % estate grown fruit
- Individual lots were destemmed, gently crushed and cold-soaked for 48 hours to extract color and taste-enhancing phenolics
- Fermentation took place in open tops for a period of 7-12 days, depending on the lot
- Caps were punched down by hand three times daily. After fermentation, the wines were gently pressed and racked to barrel
- The wine underwent spontaneous malolactic fermentation in barrel to integrate fruit and oak character
- Upon completion of malolactic fermentation, individual varietals were blended
- The wine was barrel aged for 15 months in 15% new French barrels and 85% neutral barrels
- The wine was bottled unfiltered and lightly filtered

### FACTS

<b>name:</b>	2003, Cuvee Le Bec
<b>item number:</b>	CLB03
<b>harvest date:</b>	September 23 – November 6
<b>composition:</b>	35 % Grenache 30 % Syrah 20 % Mourvédre 15 % Counoise
<b>alcohol:</b>	14.5 % by volume
<b>production:</b>	3 250 cases
<b>release date:</b>	February 2005
<b>price:</b>	See pricelist