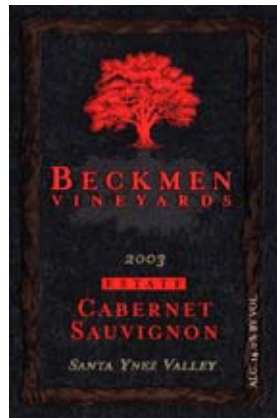


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2003, ESTATE CABERNET SAUVIGNON SANTA YNEZ VALLEY

VINEYARDS AND HARVEST

The 2003 vintage is our third Cabernet Sauvignon made solely from grapes grown on our Purisima Mountain vineyard in Ballard Canyon. The beautiful 2003 growing season produced a lovely wine with exceptional balance and depth of flavor. The fruit was hand harvested in late October.

WINEMAKING

- 100% estate grown fruit
- Made with three different clonal selections, 15, 337, and 8, on multiple rootstocks
- Individual vineyard 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. The caps were punched down by hand three times daily. After fermentation, the free run wine was drained to tank and racked to barrel
- The wine underwent spontaneous malolactic fermentation in barrel to integrate fruit and oak character
- The wine was barrel aged for 21 months in 60% neutral barrels and 40% new French and American oak
- The wine was bottled unfiltered and unfiltered

DESCRIPTION

The nose of this wine is bottomless with aromas of jammy black cherry, earth, and chocolate. Flavors start off big and complex with currant and cherry, backed up by a dense chewy core of bittersweet chocolate, following up with a seductively long yet firm finish. Drink now thru 2012

FACTS

name:	2003, Estate Cabernet Sauvignon
item number:	CS03E
harvest date:	October 20 – 30
composition:	88 % Cabernet Sauvignon 10% Merlot 2 % Syrah
alcohol:	14.0 % by volume
production:	2 500 cases
release date:	November 2005
price:	See pricelist