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2003, CUPA GRANDIS PETITE SIRAH GRAND BARREL RESERVE

WINEMAKERS COMMENTS

Since its inception, the goal of the Cupa Grandis program was to produce the best possible expression of the Petite Sirah varietal in California. Out of the gate, the initial Cupa Grandis release was awarded such acclaim by the Wine News Magazine (Aug/Sept 2003). This fourth offering in the Cupa Grandis series faithfully carries on this tradition. 2003 was a warm summer with temperatures cooling at harvest, allowing extended hang time and excellent flavor maturity. The grapes achieved maximum ripeness and intense concentration of flavors. Gentle cap irrigation and warm fermentation temperatures extracted color and body without astringency. The wine was then aged using the world's finest cooperage.

Intense ripe aromas of cherry, blackberry, and cassis are enhanced by minty spicy notes of black pepper. Rich flavors of plum and raspberry are balanced by chocolate and espresso.

FOOD PAIRING RECOMMENDATIONS

Enjoy this wine with sharp cheeses or cured meats such as Parma Prosciutto. Enjoyable now, and with proper cellar aging will improve for 2-3 years and maintain its character for up to 10 years.

FACTS

name:	2003, Cupa Grandis Petite Sirah,
item number:	M20321003-01 (SB 98140-01)
composition:	100 % Petite Sirah
aging:	Barrel aged for 30 months; 67 % in New, Heavy and Medium Plus Toast Mercier Oak Barrels Made Exclusively from "Center of France Forests" and 33 % in New French Oak Barrels from the Boswell Cooperage With a Combination of Two Proprietary Toast Levels.
alcohol:	14.0 % by volume
price:	See pricelist