



## 2003 Cabernet Sauvignon West of Spring Mountain – Sonoma County

**Tasting Notes:** The finished wine bursts with ripe blue and black fruits and is underscored with lots of spice. The mouthfeel is soft and supple without being flabby. There's enough natural acidity to maintain interest across the palate and be a worthy foil for any rich and robust dish. Sip the wine by itself while savoring the company of friends or one of life's little successes.

**Winemaking:** Simple winemaking procedures showcase the vineyard in this wine. It fermented with native yeast in stainless steel tanks, lots of gentle pumpovers, an extended maceration of almost 40 days and malolactic fermentation completing the process. The wine was barreled in 80% new French oak for 18 months and bottled unfinned and unfiltered.

**Varietal:** 100% cabernet sauvignon: a blend of clones 4 & 337

**Vineyard:** 100% Hidden Ridge Vineyard

**Harvest dates:** October 15 & 25, 2003

**Brix:** 26.5

**pH:** 3.85

**Total production:** 980 cases

**Bottled:** July 22, 2005

**Total Acidity:** .59

**Finished alcohol:** 15.2%

**Release date:** May 2006

