



2003 CABERNET DRY CREEK VALLEY

GRAPES 93% Cabernet Sauvignon, 3% Cabernet Franc, 3% Malbec, 1% Petit Verdot

APPELLATION Dry Creek Valley

PRODUCTION 7,397 cases

HARVEST October 3 – 20, 2003

FERMENTATION Fermented at an average temperature of 85° F, 18 days on skins

BARREL AGING 19 months in American and French oak

ALCOHOL 14.5%

TOTAL ACIDITY 0.61

PH 3.66

RESIDUAL SUGAR Dry



WINEMAKER COMMENTS

Rich, exotic and distinctive, this Dry Creek Valley Cabernet Sauvignon exhibits a beautiful bouquet of black stone fruit and ripe currant – a trademark of Dry Creek Valley Cabs. As ripe flavors of black cherry and plum meet the palate, additional nuances of bittersweet chocolate, spices and cedar come forward creating a balanced and elegant wine. The tannins are well integrated and broad, providing additional depth and complexity.

88 Points
The Wine News

★★★★ Four Stars
Delta Sky Magazine

GOLD MEDAL
California State Fair Wine Competition

GOLD MEDAL
Houston Livestock Show & Rodeo Wine Competition