



2003 ENDEAVOUR DRY CREEK VALLEY

GRAPES 95% Cabernet Sauvignon,
5% Petit Verdot

APPELLATION 100% Dry Creek Valley

PRODUCTION 799 cases

HARVEST October 9, 2003

FERMENTATION Fermented 14 days at 85°F

BARREL AGING 30 months in French oak,
70% new oak

ALCOHOL 14.2%

TOTAL ACIDITY 0.51

pH 3.89

RESIDUAL SUGAR Dry



WINEMAKER COMMENTS

The 2003 Endeavour is layered with aromas of blackberries, black cherries, and dark chocolate. On the palate, harmonious flavors of rich plum, black fruit, and cassis abound. The elegant tannins are framed by toasty vanilla, blueberry, and cedar giving the wine tremendous depth and complexity. The finish is rich and supple and strikes an excellent balance between fruit flavors and tannin.

93 Points

Wine Enthusiast Magazine

90 Points

Wine Spectator

90 Points, VERY HIGHLY RECOMMENDED

California Grapevine



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