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2003 Cabernet Sauvignon

The 2003 vintage is a remarkable 100% Cabernet Sauvignon wine that seduces you with its dark crimson color. Intense dried fruit aromas precede candied fruit and allspice. Medium tannins gracefully lead you on a journey of many nuisance. Twenty-four months in new French Haute Futaie oak barrels adds a dimension of toasty vanilla. After bottling, the wine continued its development in the bottle for four years prior to its release, making it perfect for enjoyment now. This wine has gone through extended cave aging and released when our winemaker felt it was ready for you and your friends to enjoy. Best to consume within ten years.

Grapes:

100% Jarvis Estate

Harvest:

October 24th - 29th, 2005

Varietal Composition:

100% Cabernet Sauvignon

Barrel Aging:

24 months

100% New French Haute Futaie Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.5%

Total Acid - 6.4 g/liter

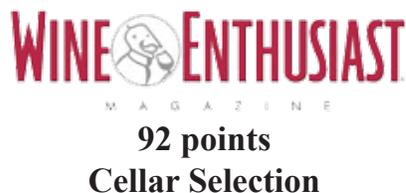
pH - 3.84

Production:

1,023 cases



SILVER MEDAL
SAN DIEGO
INTERNATIONAL
WINE COMPETITION



GOLD MEDAL
“Exceptional”
94 points