



Vine Cliff Winery *2003 Oakville Cabernet Sauvignon*

Harvest Dates: September 23rd ~ October 28th, 2003

Growing Region: Oakville, Napa Valley

Cases Produced: 950 cases

Bottling Date: May 18, 2004



Vineyard

The grapes for our 2003 Oakville Cabernet Sauvignon came from our Estate vineyard located in the heart of Oakville. The vineyard consists of 14 individual vineyard blocks ranging from steep hillside terrace, to the flat rocky red soil of the "Oakville Bench" at 400 feet above the valley floor. The combination of low yields and impeccable farming has produced grapes with incredible flavor and concentration. A small amount of Petite Verdot and Cabernet Franc were blended in for added complexity.

Winemaking

Individual vineyard blocks were hand picked separately and the carefully hand sorted at the winery before being destemmed into individual fermentation tanks. The grapes were then cold soaked for two days before the fermentation was initiated. This additional soaking is done to enhance flavor and color extraction. After approximately fourteen days of fermentation, when the wine has reached the optimum balance of flavor and tannin extraction, the wine is drained and pressed from the skins into French oak barrels.

Tasting notes

Aroma: Ripe cherry, black current and sweet baked plum fruits with hints of rosemary and sage.

Palate: Spicy black cherry and plum jam flavor with licorice and chocolate. Rich, supple tannins with hints of cedar, vanilla and toast, finishing with great depth and polish.

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