

2003 CABERNET SAUVIGNON – ESTATE

The fruit for our 2003 Estate Cabernet Sauvignon was selected from our Huerhuero vineyard, which is planted on the premium clones 337 and 07. All the fruit was handpicked in small lots during the cool of the morning to ensure perfect quality and ripeness. After delivery to the winery, the fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. To preserve varietal character in the finished wine, 40% of the lot was left as whole berries, with pumpovers taking place regularly to enhance color and tannin extraction from the skins. After 14 days of maceration the pomace was gently pressed to lessen the astringency of the finished wine. The wine was then racked into barrels to complete malolactic fermentation. Small amounts of Petit Verdot were added to build a more complex wine with increased mouthfeel, length and better tannin structure.

TASTING NOTES & RECOMMENDATIONS

Color: Deep garnet

Aroma: Intense aromas of plums, blackberry and cherry with a hint of spice, cedar and vanilla

Taste: Ripe, rich, dense fruit with full body and great concentration; juicy plum, black cherry and red currant flavors with hints of tobacco and baking spices; long finish with ripe tannins and good structure

Serve at: 62° – 65° F

Drink now through 2013

Store in dark dry place at 55°– 65° F

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend	
10.18.03	25.5	Huerhuero	Cabernet Sauvignon	80%
10.14.03	25.6	Huerhuero	Petit Verdot	20%

Aging: 14 months in 35% new French and American oak barrels

Bottling date: 06.02.05

Release Date: 01.01.06

Cases Produced: 3505 cases

Alcohol: 14.2%

pH: 3.67

Total Acidity: 6.17 g/l



A powerful yet balanced Cabernet Sauvignon

M. Gubler

Matthias Gubler, Winemaker