



**2003 Cabernet Sauvignon  
Estate Reserve  
El Dorado County**



Harvest

100% Cabernet Sauvignon  
Harvest date: 25 October 03  
Harvest Brix: 26.0 degrees brix  
pH: 3.61  
Total Acidity: 0.64 g/100ml

Wine

Alcohol: 14.8%  
pH: 3.78  
Total Acidity: 0.58 g./100ml  
Barrel Aging: 22 months in  
100 % new French Oak  
from the Limousin region  
Bottling Date: 12 Aug. 05  
Cases Produced: 50

This is the release of our first "Reserve" wine. This is one of the component wines from our first "Winemaker Challenge" at the 2005 Apple Hill Summer Wine Fest.

If you recall, the challenge was to blend a wine from three samples of a same wine, aged in different oaks: new America, new French and older French. The new American oak and older French oak aged wines became our "Estate" bottling of the 2003 Cabernet Sauvignon. The new French oak barrels were held for the "Reserve" that we are presenting here. Released after 1 year bottle aging this wine is showing all the grace and power of the wines from the Sierra Foothills

2003 was an exceptional vintage in the Sierra Foothills. A late heat spell (100+ in early September) brought on early sugars but cooling in late September gave us an October harvest right on schedule. Sitting on the edge of the South Fork of the American River brought us the cool nights that we needed to slow ripening through the warm period.

Bright aromas of blackberry, cassis and cedar provide an enticement to the ripe plum flavors. Rich and full-bodied the wine shows supple tannin structure and finishes with lingering impressions of berries and sweet oak. Tasting great right now this wine will add to any fare and give enjoyment for another five years.

Paul