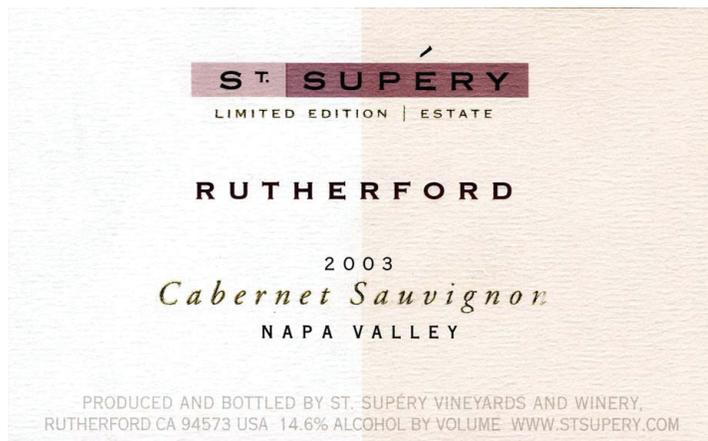


2003 LIMITED EDITION RUTHERFORD CABERNET SAUVIGNON

RUTHERFORD, NAPA VALLEY



WINEMAKER'S COMMENTS

This Cabernet Sauvignon combines richness and concentration with an incredible sense of elegance and finesse. The layers of cherry, violets, and raspberry with just the right amount of tobacco create a wonderful aroma. Copiously flavored with cassis, currant, cherry and nuances of vanilla this wine becomes more complex with every sip. The finish firms up nicely with ripe round tannins that give it a sweet fruit edge.

WINEMAKING

2003 has set the stage to be a year to remember in the wine world. A mild winter followed by a wet spring and a hot summer (not to mention an August thunderstorm), all have helped contribute to the development of the grapes this year. A cool, wet spring followed the mild winter and caused a slow down of grape growth. Rain in April and May caused bloom to fall behind previous years by a week and a half. The end of May saw temperatures soaring into the upper 90's and June was no different. In general, summer saw normal temperatures with a few sporadic heat spells throughout. An atypically mild August pushed harvest back more than two weeks, yet allowed for the fruit to hang longer than passed years. This allowed the flavors optimum time to develop while keeping the sugar levels from spiking (which would cause the fruit to be picked much sooner).

The fruit for this Cabernet Sauvignon was harvested during the cool hours of early morning to maximize fresh flavors. Crush occurred in our cellar prior to fermentation and maceration on the skins, after which the wines were drained and pressed to barrels for maturation. Nineteen months later, the wines went through final evaluation to complete the blend.



VINEYARD: 100% Rutherford Estate
APPELLATION: Rutherford, Napa Valley
BLEND: 76% Rutherford Estate Cabernet Sauvignon
14% Rutherford Estate Merlot
10% Rutherford Estate Petit Verdot
PH: 3.61
TOTAL ACIDITY: 6.65 g/L
RESIDUAL SUGAR: 0.03 g/L
WINE ALCOHOL: 14.3%