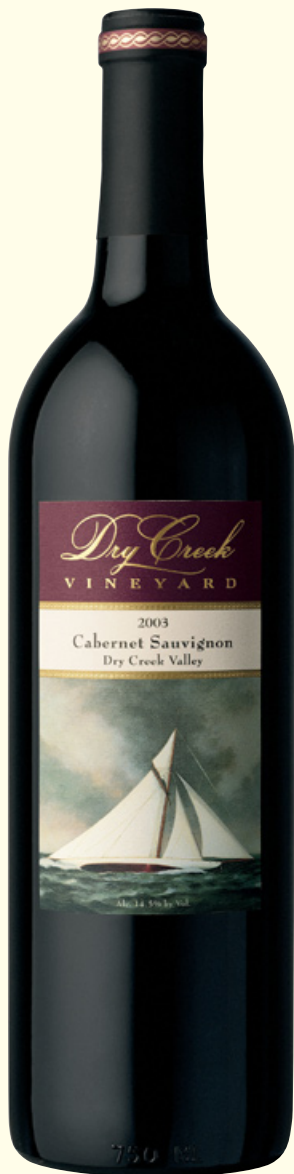




# 2003 CABERNET SAUVIGNON

Dry Creek Valley

## NEW RELEASE



### FEATURES AND BENEFITS:

- Winemaker Bill Knuttel's first Cabernet Sauvignon from grape to glass.
- Exclusive Dry Creek Valley appellation is a unique selling proposition for customers.
- Excellent quality/price relationship.
- Available in 375 ml.

2002 vintage:

**91 Points** – *Wine Enthusiast*

**88 Points** – *The Wine News*

**GOLD** – *Tasters Guild International Wine Competition*

**“Highly Recommended”** – *California Grapevine*

#### GRAPES:

93% Cabernet Sauvignon,  
3% Cabernet Franc, 3%  
Malbec, 1% Petit Verdot

#### APPELLATION:

Dry Creek Valley

#### HARVEST:

October 3 – 20, 2003

#### FERMENTATION:

Fermented at an average  
temperature of 85° F, 18  
days on skins

#### BARREL AGING:

19 months in French  
and American oak

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** 0.61

**PH:** 3.66

**RESIDUAL SUGAR:** Dry

