



2003 CABERNET DRY CREEK VALLEY

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

APPELLATION Dry Creek Valley

PRODUCTION 7,397 cases

HARVEST October 3 – 20, 2003

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

BARREL AGING: 19 months in American and French oak

ALCOHOL 14.5%

TOTAL ACIDITY 0.61

PH 3.66

RESIDUAL SUGAR Dry



2002 Vintage

91 Points
Wine Enthusiast

88 Points
The Wine News

“RECOMMENDED”
California Grapevine

GOLD MEDAL
Tasters Guild International Wine Competition

WINEMAKER COMMENTS

Rich, exotic and distinctive, this Dry Creek Valley Cabernet Sauvignon exhibits a beautiful bouquet of black stone fruit and ripe currant – a trademark of Dry Creek Valley Cabs. As ripe flavors of black cherry and plum meet the palate, additional nuances of bittersweet chocolate, spices and cedar come forward creating a balanced and elegant wine. The tannins are well integrated and broad, providing additional depth and complexity.



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