

2003 REGATTA RED – SONOMA COUNTY



GRAPES 33% Cabernet Sauvignon, 20% Petite Sirah, 18% Petit Verdot, 13% Cabernet Franc, 9% Zinfandel, 4% Syrah, 3% Merlot

APPELLATION Sonoma County

PRODUCTION 1,017 cases

FERMENTATION Fermented 14 days at 85° F

BARREL AGING 15 months in French and American oak

ALCOHOL 13.5%

TOTAL ACIDITY 0.61

PH 3.84

RESIDUAL SUGAR Dry

WINEMAKER COMMENTS

The 2003 Regatta Red opens with wonderful maraschino cherry, dark raspberry and plum aromas. On the palate, ripe fruit forward flavors and tannin complement one another. One might say that this wine has “everything but the kitchen sink” due to the seven different varietals that comprise the final blend. However, in this blend, no one varietal is greater than the sum of its parts and so each grape adds its own unique contribution. The finish is rich, long and textured with flavors and scents that accent each other. It’s a great red to accompany outdoor grilling, spaghetti or a hard day of sailing.



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