



## 2004 CABERNET SAUVIGNON

### **Decanter - "3 STARS"**

*January 2008*

Rich, smoky black currant nose. Rich, velvety, concentrated, a luxurious style. Plums, black currant and chocolate.

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### **Wine Enthusiast - "90 POINTS"**

*December 15, 2007*

It's so rich in fruit, so long in the finish, that it will make a great partner with certain rich foods, especially lamb and grilled steak. There's a deep core of ripe blackberries, currants, dark unsweetened chocolate and pepper deep down inside this complex wine. Should develop through 2010.

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### **Colorado Wine News**

*October – December 2007*

It spent twenty-two months in French and American oak and has aromas of chocolate and cooked dark berry before flavors of bright cherry, raspberry, cranberry, and strawberry laced with loads of dry tannin. The finish is medium-long, narrow at the front, and broad at the back. Well put together. It will be popular.

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## 2003 CABERNET SAUVIGNON

### **Decanter - "3 STARS"**

*January 2007*

Menthol and concentrated blackberry. Intense black fruit, rich flavors, pencil shavings, smoky oak, long.

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## **Wine Enthusiast - “90 POINTS” – EDITORS’ CHOICE**

*November 15, 2006*

Dry Creek Vineyard keeps turning out the most drinkable, delicious Cabernets, at such a good price, and hardly anyone notices. Why? Because it’s not from Napa. This wine is soft and rich, with briary blackberry, dark chocolate, coffee and spice flavors that finish completely dry. A sophisticated wine.

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## **Delta Sky Magazine - ★★★★★ STARS**

*July 2006*

A mouthwatering blend of 93 percent cabernet sauvignon-plus cabernet franc, malbec and petit verdot. After 19 months in oak, it tastes of black cherry preserves and dark chocolate, and smells of spicy black currant and cedar. A world-class cabernet that should be paired with top-drawer red meat or game entrees.

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## **California State Fair Wine Competition 2006 GOLD MEDAL**

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## **The Wine News - “88 POINTS”**

*August – September 2006*

Reserved scents of root beer, dried leaves and dust. Lots of vivacious mixed berry and black coffee flavors. Youthful, uplifting finish.

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## **Colorado Wine News**

*July – September 2006*

Contains 3% each of cabernet franc and malbec and 1% petit verdot. It spent 19 months in American and French oak and has a nose of blueberry, cassis, light oak, blackberry and black raspberry which repeat as nicely fresh flavors laced with smooth, dry tannin and good acidity and finish long and medium-broad with the addition of smoky oak. A nice Cab’ to match with food. Well balanced, structured and integrated. Tasty.

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# **2002 CABERNET SAUVIGNON**

## **The Wine News - “88 POINTS”**

*March 2006*

Stewed aromas of dust and wood with the fruit in the background. Flavors of tart blackberry, dusty mocha and earth are friendlier than suggested by the nose. Cedary close.

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## **Wine Enthusiast – “91 POINTS”**

*November 15, 2005*

This is DCV's first Cab made entirely of Dry Creek fruit. It's a big, dark, dry wine, rich in dusty tannins, with an astringent finish. Doesn't seem drinkable now, but such is the core of dark stone fruits. I suspect it has a great future. Hold beyond 2007.

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## **California Grapevine - “84 POINTS” - RECOMMENDED**

*February – March 2006*

Medium-dark ruby; relatively herbal, cedary, dark plum and blackberry fruit aroma with a note of dark chocolate; medium-full to full body; tight, cedary, dark berry fruit flavors with a hint of espresso; full tannin; rough finish; lingering aftertaste. Shows a lot of ripe fruit. Recommended.

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## **Tasters Guild International Wine Judging 2005**

**GOLD MEDAL**

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## **Colorado Wine News**

*January – March 2006*

Blend of 93% cabernet sauvignon, 5% merlot, and 2% cabernet franc. It spent 22 months in French and American oak and opens with smoky oak over black raspberry before sweet-tart flavors of black raspberry and light oak plus a significant amount of tannin. The finish is long and medium-broad. This is the vintner's first Dry Creek Valley Cabernet. We look forward to those which follow.

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