



PETER CELLARS

Cabernet Sauvignon
SONOMA VALLEY
VINTAGE 2003

Tasting notes:

Our Cabernet comes from 2 vineyards located in the Kenwood area of the Sonoma Valley. The fruit was picked from select blocks of low-yielding gently sloping hillside areas of the vineyard. We source a combination of Bordeaux clones 337 and two intensively flavored, historic California clones 6, and 7.

The 2003 Cab captures the essence of the Mid Valley of Sonoma with its characteristic ripe black fruit and silky tannin structure. This wine was handled with extraordinary care both in the vineyard and in the cellar. This Cabernet Sauvignon is complex with layers of cherry, plum, cassis, hints of chocolate and a touch of earthy truffles. Perfectly balanced with a luscious, velvety mouth feel, structured tannins and a long, impressionable finish, this wine promises years of aging potential. An absolute delectable delight on its own, it also brings out the best in a variety of foods. Try it with a juicy filet mignon or even a piece of chocolate!

Technical Data:

Yields were 3 tons per acre. The grapes were picked, gently destemmed and fermented in small 1 ton open-top fermenters in separate lots. Total skin contact averaged 30 days (a 5 day cold soak, 8+ days fermentation and 15 days extended maceration) In keeping with our non-interventional approach, it is neither fined nor filtered.

- Harvest: Mid/late September.
- Fermentation: separate lots, native yeast
- Aging: two years in French oak 50% new
- pH: 3.6
- TA: 5.8 g/L
- Alcohol: 14.1%
- Production: 100 cases
- Blend: 89% Cab, 8% Syrah, 3% Merlot

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