



Alcohol:	14.5%
pH:	3.83
Total Acidity:	0.58
Barrel Aging:	18 Months
Barrel Type:	46% New French Oak
No. of Cases	1,165
Date Bottled:	08/05
Date Released:	01/06
Aging Potential:	3 - 8 years
Price:	<i>Call for Pricing</i>

2003 CABERNET FRANC

ESTATE BOTTLED NAPA VALLEY

WINEMAKER NOTES: The fruit is 100% Napa Valley, with 87% Estate Grown. The wine was barrel aged for 18 months in 46% New French Oak. It was racked quarterly and fined with fresh egg whites before bottling in August 2005. Aging potential for this wine is 3 to 8 years. 93% Cabernet Franc, 6% Merlot, and 1% Cabernet Sauvignon.

SENSORY DESCRIPTION: The wine has deep red, cherry and raspberry hues, with shades of purple. There are aromas of bing cherry, vanilla, clove, blackberry, black pepper, creme de cassis toast, roasted coffee and freshly crushed herbs. It has a soft entry with a big, rich and round mid-palate. It displays flavors of black cherry, raspberry accented with toast and campfire notes. The finish is lengthy, soft and subtle with nicely integrated barrel tannins that prolong the finish.