

Vinoce

2003 Mount Veeder Proprietal Blend

Harvest Data:	Grapes picked in early October
Average Sugar at Harvest:	Cabernet Franc 25.2 Cabernet Sauvignon 24.8 Merlot 25
Fermentation:	Careful tannin management is an important factor to our producing powerful, yet elegant mountain wines. Our fermentation is completed in barrel, which accelerates early integration of fruit and oak.
Barrel Aging:	2 years in new French Oak. Toast levels vary in barrel selection.
Blend:	60% Cabernet Franc, 25% Cabernet Sauvignon, 15% Merlot
Alcohol:	14.4%
Appellation:	Mt. Veeder, Napa Valley
Total Production:	580 cases
Release Date:	10/1/06
Suggested Bottle Price:	\$55

Brian Nuss, Winemaker's Tasting Notes: Seamless integration of flavors from start to finish backed by supple tannins. Fleshy and complex; full bodied, luscious in texture, and long, with aromas/flavors of toast, caramel, plum, oak and tobacco.

Vinoce Vineyards' Comments: We are dedicated to producing an outstanding wine that reflects the vineyards' distinctive Mt. Veeder Appellation origins. Our 2003 Vinoce Mt. Veeder is crafted from carefully selected blocks of grapes to yield and intense, deeply colored wine with concentrated aromas and flavors. The wine is characterized by rich fruit flavors, a fine silky texture, and ripe approachable tannins structured for aging.