

Vinoce

2003 Cabernet Sauvignon Reserve

Harvest Data:	Grapes picked in early October
Average Sugar at Harvest:	Cabernet Sauvignon 25.8 Cabernet Franc 25.2 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:	90% Cabernet Sauvignon, 5% Cabernet Franc, 5% Merlot
Alcohol:	14.4%
Appellation:	Mt. Veeder, Napa Valley
Total Production:	190 cases
Release Date:	11/1/06
Suggested Bottle Price:	\$75

Brian Nuss, Winemaker's Tasting Notes: This wine expresses the lush concentrated fruit character that is typical of the Cabernet Sauvignon grown on the steep slopes of the Mt Veeder appellation. Intense flavors of blackberry, black cherry and plum are enriched with notes of chocolate, spice and cinnamon. Beautifully refined tannins add texture and depth.

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.