



## 2003 Reserve

Walla Walla Valley

### Winemaker Notes

Showing off the best and boldest characteristics of our estate vineyards, the 2003 Reserve is a truly exceptional wine. I personally selected a handful of barrels of 2003 Cabernet Sauvignon that stood above the rest of the vintage and crafted this exclusive release. This reserve is beautiful, yet has the stealth and strength of a monster. Stunning aromas of dark fruit, anise, and dusty brambles are supported by powerful flavors of ripe berries and fresh, chocolate-covered cherries. The mouthfeel is smooth and supple, and a touch of spice teases the palate. This wonderful combination of aromas and flavors melds together seamlessly and mellows into a silky, elegant, lingering finish.

- Jean-François Pellet, Winemaker

### The 2003 Vintage

Although the Walla Walla Valley's 2003 growing season was one of the warmest and driest in the past decade, our estate-vineyard grapes thrived. During the long, warm days, the grapes savored the sun and ripened to ideal sugar levels. Cool nights locked in acidity, creating well-balanced flavors. Our wines from this vintage are expressive and concentrated with silky tannins.

### Wine Specifics

Varietal(s):	100% Cabernet Sauvignon
Vineyard(s):	50% Pepper Bridge Vineyard 50% Seven Hills Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak
Time in Barrels:	22 months
Harvest Date(s):	September 19 through October 7, 2003
Brix at Harvest:	25.6
Total Acidity:	0.58 g/ml
pH:	3.73
Finished Alcohol:	13.9% by volume
Bottling Date:	July 27, 2005
Release Date:	July 9, 2007

