

# BARNETT VINEYARDS

*Spring Mountain District*

N A P A V A L L E Y

## CABERNET SAUVIGNON

Spring Mountain District

2003

<b>Harvest Date:</b>	September 25 <sup>th</sup> , October 7 <sup>th</sup> and 25 <sup>th</sup> , 2003
<b>Grape Sources:</b>	Spring Mountain District (York Creek, Spring Mountain, Crowley and Barnett Vineyards)
<b>Blend:</b>	95.5% Cabernet Sauvignon, 3% Cabernet Franc & 1.5% Petite Verdot
<b>Aging:</b>	18 months in French Oak Barrels 60% new & 40% once used
<b>Alcohol:</b>	14.1%
<b>Production:</b>	1606 Cases
<b>Release Date:</b>	January 2006
<b>Winemaker:</b>	Nile Zacherle

**Vintage Notes:** The 2003 Season was a relatively normal year other than very high rainfall in April and nearly no frost days. The moderate to high temperatures throughout the growing season put the harvest dates spot on to the five-year average.

**Winemakers Notes:** The 2003 Cabernet Sauvignon was fermented in half-ton macro bins and pressed to barrels where both the alcoholic and the malolactic fermentations were finished. All lots were racked one to three times before blending at 14 months of barrel age. The blended wine was then returned to barrels for another 4 months before bottling.

**Tasting Notes:** Dense fruit aromas of black berry and crème de cassis, followed by dark chocolate and roasted walnuts. The palate is rich, sweet and chewy focused on the front and middle palate with flavors of black cherry, cassis and black olive. The finish carries bold tannins that are woven with dark roasted coffee and earth.  
Best from 2006 to 2015 (12 years).