

Va Piano *Vineyards*

2003 Cabernet Sauvignon

Harvest Dates:	September 26 – October 27
Varietal Composition:	90% Cabernet Sauvignon, 10% Merlot
Vineyard Sources:	Va Piano Vineyards Seven Hills Vineyard Lewis Vineyard
Appellation:	Columbia Valley & Walla Walla Valley
Oak Composition:	40% New French 40% Neutral Oak 20% New Hungarian
Barrel Aging:	22 Months
Chemistry:	Alc 13.73%, pH 3.59, TA .65 g/100ml
Bottling Date:	August 27, 2005
Case Production:	230
Price:	\$38/750ml \$456/case

Vintage Description

2003 proved to be a spectacular year in the vineyard. Extreme heat in the summer months combined with the cooler autumn nights brought us smaller berry size, providing us with ample color and tannin to produce age-worthy Cabernet Sauvignon, rich in flavor and texture.

Winemaker Notes

The 2003 Cabernet Sauvignon neatly encapsulates the power and potential of this variety with fruit sourced from the Walla Walla and Columbia Valley. The flavors captured are full-bodied and dense, with an exceptional mouth feel balanced by lower alcohol level and polished tannin structure. This wine expresses deep, rich color with intense fruit characters of black cherry, cassis and black licorice in the nose. This wine will mature gracefully due to the higher acidity, lower pH level and integrated tannin structure. Allowing this wine to age for 2 to 3 years will yield enormous dimension and complexity.