

2003 Santa Cruz Mountains Cabernet Sauvignon

Family of Santa Cruz Mountains Wines

CINNABAR VINEYARDS & WINERY

· VINTAGE ·

The winter preceding vintage 2003 was average in temperature and precipitation. A mild spring resulted in the normal timetable for budbreak and bloom (March 20 and May 20 respectively). Berry set was a bit light, however, as a result of warm-to-cool temperature swings. Clusters were thinned near the end of a veraison (July 28) that was a few days behind what is typical. The summer was generally cool while September was extremely mild. With temperatures reaching the 90s, October proved to be the miracle month as late-ripening varieties fully matured. Yields were light, but the fruit was clean and the quality outstanding.

· TASTING NOTES ·

Pronouncements of blackberry, blueberry, mocha and baking spice please the nose before flavors of blackberry jam, toasted oak, forest floor and vanilla delight the palate with supple tannins, sound acidity and medium body. A moderately long finish of fruit and oak will complement prime rib, French onion soup with melted Gruyere, or spinach and mushroom ravioli topped with red sauce.



· WINE ANALYSIS ·

VARIETAL CONTENT:
100% cabernet sauvignon

FINISHED ALCOHOL:
14.1%

TOTAL ACID:
0.60mg per 100ml

pH:
3.69

TOTAL PRODUCTION:
500 six-bottle cases

· VINEYARDS ·

Santa Cruz Mountains Appellation

· WINEMAKING ·

- Hand-harvested October 23 – 28, 2003 in the cool of the morning
- Two-days of cold soaking to enhance color and aromatics
- 10 days of fermentation in small, open-top bins
- Punched down by hand two-to-three times daily for optimum flavor extraction
- Racked every four months to promote development and help soften tannins
- Aged for 23 months in small French oak barrels (50% new, Remond, Taransaud and Francois Freres coopers)
- Lightly filtered with the most delicate means (cross-flow filtration)