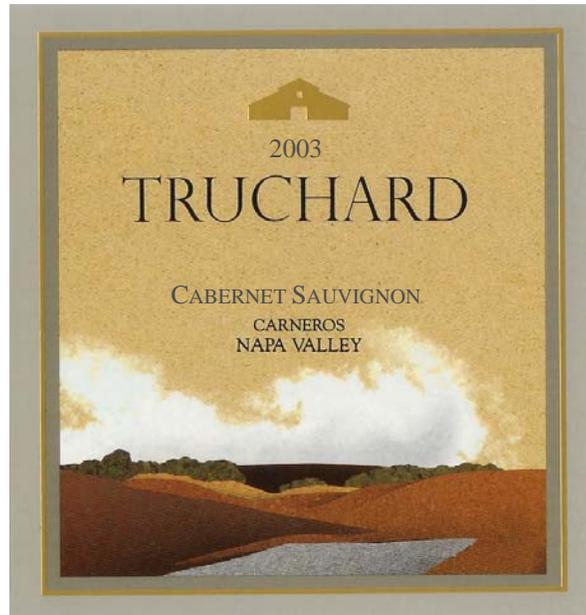


Truchard Vineyards

2003 Cabernet Sauvignon



Vintage: The 2003 vintage was an exceptional harvest. Unusually high springtime temperatures affected berry set; on average yields were down 20%. Normal summer temperatures allowed the small crop to ripen and easily reach full maturity. The wines from this vintage are extremely intense, with powerful aromas, rich flavors, and firm tannins.

Vineyard: The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 380 acres of hills and valleys which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Sauvignon is planted in several different sites - on steep, southwestern facing hillsides. The vines range from 7 - 29 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Franc and Petit Verdot are blended in to provide additional softness, structure, and complexity.

Winemaking: All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Fermentations were pumped-over twice daily, with the temperature peaking at 88° F. Maceration time varied from 14 to 30 days depending on wine lot. The wine was aged for 20 months in French oak barrels (45% new). Rackings occurred every 4 months until bottling in August of 2005. The final blend is 88% Cabernet Sauvignon, 11% Cabernet Franc, and 1% Petit Verdot. This wine is drinkable upon release, but will gracefully age for the next 10 - 15 years.

Tasting Notes: Rich aromas of ripe plum, cherry, and cassis; accented with cedar, cocoa, and vanilla. The mouth is jammy, with bright flavors of raspberry, black cherry, red currant, and a touch of cracked black pepper. Firm, but fine-grained tannins fill the palate and provide a long finish of spice and red fruit.

Release Date - February 1, 2007