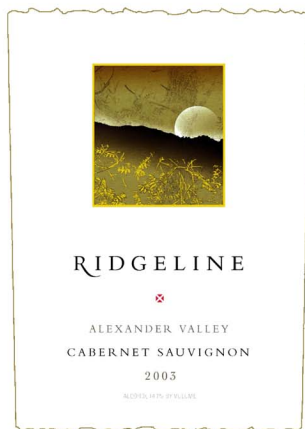


RIDGELINE

2003 CABERNET SAUVIGNON X ALEXANDER VALLEY



2003 CABERNET SAUVIGNON ALEXANDER VALLEY

RELEASE DATE

September 2006

HARVEST INFORMATION

October 2 & 23
Average sugar at harvest, 25.6°Brix

VINEYARDS

Three in Alexander Valley

TECHNICAL DATA

Alcohol content 14.7% by volume
4,257 cases produced

COOPERAGE

Aged for 21 months in
50% new/50% used French oak barrels



P.O. BOX 262 X VINEBURG, CA 95487 X 707.254.2154
www.ridgelinevineyards.com

THE 2003 VINTAGE

The winter was cool with above-average rainfall continuing well into late spring. The growing season started out slowly and by the middle of summer we were about two weeks behind our normal maturation pattern. Complete ripening was assisted by the slightly below-average crop load and having the patience and vine health to wait out a couple of late summer heat spells. A long Indian summer made sure everything was picked at peak flavor.

ABOUT THE VINEYARD

Above the Alexander Valley floor looms our mountainside estate. The small intensely flavored berries resulting from our rocky soils and western sun-drenched slopes make up 76% of this wine. We have planted all 5 Bordeaux varietals to guarantee the broadest possible flavor palate to blend from.

WINEMAKING

Following hand-harvesting, the grapes were destemmed only (whole berries). Fermentations were conducted in a combination of open-top vessels with a punch-down device and closed tanks with gentle cap irrigators. Several types of yeast were used for both inoculated and uninoculated fermenting. Most lots were pressed directly to barrel, and malolactic fermentations finished in barrel. Post-fermentation, selected lots received extended maceration for further phenolic development. After one year, the wines were racked and returned to barrel for an additional year of aging.

TASTING NOTES

Focused cassis, blackberry and plum are complimented with abundant spice. Clove, allspice, vanilla, nutmeg and a hint of mint. Finely knit together and rich, while having sufficient tannin backbone for aging. This wine will be delicious for well over a decade.