

# *Surh Luchtel*

Premium Handcrafted Wines

## **2003 Cabernet Sauvignon, Napa Valley**

Vineyard Location	Atlas Peak (90%), Mt Veeder (10%)
Harvest Date	10/15/2003 to 10/29/2003
Final Composition	100% Cabernet Sauvignon
Finished Wine	Alcohol: 14.5% Ph: 3.9 Total Acidity: .57g/100ml
Barrel Type	75% New French Oak, 25% once used French Oak
Barrel Time	21 months
Bottling Date	August, 2005
Case Production	300 cases
Release Date	September, 2006

### **Vineyard**

The main source of fruit for this Cabernet Sauvignon is a hillside vineyard located on Atlas Peak. The second source is from a vineyard up on Mt Veeder. Both are low yielding, late ripening mountain vineyards located at high elevations. The fruits from these rugged vineyards are small, dark, chewy, intense and of course tannic.

### **Winemaking**

Each lot was cold soaked for 3-4 days before being fermented for 11-14 days with the maximum temperature of 90 degrees and put through extended maceration for another two weeks. The malolactic fermentation took place in the barrel. The wine was racked 5 times before being blended in June of 2005 and bottled in August of 2005.

### **Tasting Notes**

The finished wine is 100% Cabernet Sauvignon, which is a departure from our norm. In keeping with our tradition, however, it is full-bodied, meant to be cellared for up to 10 years. It displays complex aromas of perfume, cedar and spice. It is sweet, ripe with blackberry, cassis, cedar, tobacco and vanilla flavors which are supported by ripe, well-integrated tannins that lead to a long lingering finish. We believe the mountain fruit with the ripe but noticeable tannins will be long lived.