



CASTELLO DA VINCI

2003 CABERNET SAUVIGNON

NAPA VALLEY

Harvest Date: August 19-September 13

Total Acidity: 0.64 g/100ml

Residual Sugar: 0.32%

Cases Produced: 182

Brix at Harvest: 23.7

Final pH: 3.63

Alcohol: 14.0%

Vineyards

This wonderful Napa Valley wine is made from selected vineyards in the Rutherford Bench and Stags Leap district. A combination of both hillside and valley floor grapes contribute to the complexity of this wine.

Fermentation and Aging

The hand-picked grapes were crushed to stainless steel and allowed to soak for 24 hours before being yeast-innoculated. They were then pressed at dryness and combined with the free-run to create a wine with the best tannin and fruit balance. Xantaeus wine was aged for 16 months in French oak barrels where it underwent complete malolactic fermentation.

Flavor Profile/Characteristics

This wine has the classic characteristics of delicious blackberries and green olives and a hint of dark toast oak and vanilla in the finish. Great acidity with smooth tannins provides backbone for the fruit. This wonderfully balanced and lovely wine should age gracefully over the next 5 to 7 years.