

JAMES COLE

ESTATE WINERY

Vintage: 2003

Appellation: Napa Valley

Harvest Dates: October 6 - 12, 2003

Composition: 100% Cabernet Sauvignon

Skin Contact: 32 days

Vineyard
Block/Clones: Mud's Kitchen Block: Clone 7 – 60%
Marleigh's Block: Clone 4 – 20%
Rancho Caballo Block: Clone 337 – 20%

Barrel Age: 20 months - 100% new French oak Bordeaux Chateau Ferré-style barrels

Analysis: Brix at Harvest: 26.8
Ph: 3.68
T/A: 0.61
Alcohol: 14.2%

Winemaker: Charles Hendricks

Viticulturist: Kelly Maher

Vineyard Manager: Jim Regusci

Case Production: 250

Tasting Notes:

The 2003 Cabernet Sauvignon is a classically structured wine, showcasing impeccable balance, power and elegance. Aromas of crème de cassis, vanilla, licorice and smoke accompany its dense inky purple color. In the mouth, the wine is rich and concentrated, highlighted by blackberry, deep plum and dark cocoa flavors. With its rich textures, long concentrated finish, integrated acid and well-balanced tannins, this wine will drink well for the next 12-15 years.