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2003 Cabernet Sauvignon

Winemaker's Notes:

The 2003 Cabernet Sauvignon is a blend of 81% Cabernet Sauvignon, 13% Merlot, 4% Syrah and 2% Malbec. The Cabernet Sauvignon is the backbone of the blend, adding structure and body, while the Merlot adds flavor and depth. The small amount of Syrah increases the overall softness while the Malbec adds a nice earthiness component. This wine is integrated, complex and well-structured, yet soft and appealing throughout. The wine is pleasantly aromatic with the essence of rose petal, ripe berry and a light earthiness. Flavors of dark fruit, cassis and mint are followed by hints of mocha, chocolate and spice.

The 2003 Vintage:

The summer of 2003 was consistently warm from Memorial Day through Labor Day. The grapes ripened evenly, showing an incredible balance of fruit and acid.

Fermentation:

The grapes were carefully hand-harvested, sorted and individually fermented in small stainless steel tanks. The wine aged 17 months in 62% French oak, 18% Hungarian oak and 20% American oak.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s): 81% Cabernet Sauvignon, 13% Merlot, 3% Syrah, 2% Malbec
Vineyard(s): 47% Pepper Bridge Vineyard, 18% Seven Hills Vineyard,
13% Les Collines Vineyard, 14% LeFore Vineyard
Appellation: Walla Walla Valley
Oak Program: 62% new oak, 38% used oak
70% French oak, 18% American oak,
12% Hungarian oak
Harvest Date(s): September 12 through October 15, 2003
Finished Alcohol: 13.9%
Total Production: 2,927 9-liter cases and 15 cases of magnums
Bottling Date: March 1-2, 2005
Release Date: Summer 2005

