



2003 | CABERNET SAUVIGNON | ALEXANDER VALLEY

THE VINTAGE & VINEYARD

Cabernet Sauvignon is the most consistent great, red grape in the world and the soil and climate of the Alexander Valley is unquestionably ideal for nurturing the noble Cabernet Sauvignon to perfection.

2003 was an excellent vintage year for Cabernet Sauvignon. A dry winter followed by an early spring heat spell led to early bud break followed by a temperate growing season. An intense heat spike during the early harvest resulted in succulent plump grapes with a beautifully balanced ripeness.

Diamond Oaks Alexander Valley 54 acre vineyard estate is nestled in the northwest foothill region of the valley. Here the 25 year old vines thrive in the bench land soil of volcanic loam and are nurtured by warm southeastern sun exposures. This near perfect combination of climate and soil is ideal for producing a world class Cabernet Sauvignon of astonishing character.

WINEMAKING

Hand selected whole clusters are cold soaked prior to fermentation. The wine's gratifying flavor and balance result from a vinification process that includes low temperature fermentation in stainless steel tanks followed by racking in French oak barrels for malolactic fermentation and barrel aging.

The final step to creating this noble wine with admirable structure, style and elegance is to age the wine for 19 months in new and used French oak barrels followed by light fining in the barrel and filtering prior to bottling.

WINE NOTES

An elegant wine with the rich flavor of very ripe grapes, Diamond Oaks Cabernet Sauvignon is a densely colored, ruby-hued red with purple reflections. This austere wine offers an intensely opulent bouquet that hints of violet and blackberry aromas with good structure, soft, well-balanced tannins and a lingering finish.

FRUIT SOURCE
100% Cabernet Sauvignon

CLONAL SELECTION
UCD Clone 4

ALCOHOL PERCENTAGE
14.7%

PRODUCTION
900 cases

APPELLATION
Alexander Valley

VINIFICATION
Cold soaking for 4 days followed by 30 day skin contact.

TOTAL ACID
3.65 g/100 ml

WINEMAKER
Ron Brown

HARVEST
Hand harvested

AGING
Nineteen months in French oak barrels.

PH LEVEL
3.46

DIAMOND
OAKS