



Varietal

48 % Merlot
34 % Cabernet Sauvignon
18 % Cabernet Franc
100 % Rogue Valley

Harvest Data (averages)

10/3-11/2, 2003
24.2 Brix
3.58 pH
5.8 g/L TA

Bottling Data

September 2005
13.9 % Alcohol
3.59 pH
5.7 g/L TA

Production

2400 Cases Produced
Unfined and Unfiltered

Grape growing: A rather warm growing season was punctuated by a series of heat spikes in August and early September giving us an impression that harvest would come early. A cooling trend in September slowed things down and allowed sufficient “hang time” to develop dark color and well ripened flavors. Fruit from Evans Creek, Del Rio, Pheasant Hill and Gold Vineyards contributed to this Bordeaux blend.

Winemaking: Sourcing several varietals from each vineyard, it is important to keep each lot separate through fermentation and aging. Each lot is fermented in small ¾ ton bins, “punching down” the fermenting cap of skins twice daily and pressing after about two weeks, depending upon the temperature and rate of fermentation. After barreling down each lot the wines aged for just under two years in French oak and were blended and bottled unfined and unfiltered.

Tasting notes: Saturated dark red hues indicate a wine of depth and intensity. Ripe plums, blackberries and cassis are foremost in the aroma with a waft of cedar spice and forest floor scents adding interest. Over four years of bottle age have contributed to a complex bouquet and have softened the tannins creating a plush mouth feel. This wine has aged beautifully and will continue to evolve slowly in the bottle for several more years.

June 2009