



2003 – ‘Sauvage’

- VARIETAL: 94% Cabernet Sauvignon
2% Petite Sirah
4% Petit Verdot
- VINEYARD: St. Helena Winery Vineyard, Reserve Blocks 1 and 4
- WINEMAKING: Fermented with French yeast – Lavin D254
Cold soak at 50 degrees – 5 days
Maturation period – 13 days
Maceration period – 4 days
Racked only 3 times
Wine chemistry;
- 25.5 Brix at harvest
- 3.67 pH at bottling
- 0.68 TA at bottling
Bottled unfinned and unfiltered
- BARREL AGING: 20 months in new French Oak Barrels;
- Exclusively
o Darnajou
o Marcel Cadet,,and
o Seguin Moreau
- ALCOHOL: 14.54% by volume
- BOTTLING DATE: July 15, 2005
- RELEASE DATE: March 1, 2006
- PRODUCTION: 75 cases
- CELLARING: This wine will develop complexity over the next few years.
However, it is sufficiently well balanced to enjoy now.
- WINEMAKER’S NOTES: The 2003 **Sauvage** is an elegant, full-bodied wine which unfolds with aromatic notes of black cherry, plum, coco powder, and currant. The palate brims with layer upon layer of blueberry, blackberry, boysenberry and mocha flavors. Anticipated maturity: 2007 – 2016.



2003 Vineyard Information / Growing year / Vinification

*The 2003 **Sauvage** Cabernet fruit is estate grown at St. Helena Winery vineyards. Blocks 1 and 4, totaling 9 acres, St. Helena Appellation, yields some of the most intense fruit from its 101-14 rootstock and Cabernet Sauvignon clone 'See, 191 and 337' budwood. The pruning method is 'cane' style, administered and managed by Bulmaro Montes, a 38-year veteran whose acknowledgement within the industry finds him within the top three viticulturists in the Napa Valley. To fulfill Bulmaro's and my instructions, we have three full time employees with a combined experience level of 53-years. Periodically through the growing season, fruit is 'dropped' to maintain low yields (2-3 tons per acre), control the quality of the fruit and allow for consistent ripeness throughout our selected section in the vineyard block. The low yields allow the remaining fruit to gain more concentrated flavors and **Sauvage** distinctive deep purple color. We hand pick all of our fruit, only when they reach the target ripeness of 25.5 Brix. Then, and only then, will our crew harvest the fruit and bring it to the crush pad.*

Our 2003 fruit was hand harvested, on October 18, 20 and 23 into ½ ton bins. A normal spring led into a temperate summer with some warmer days in July, August and late September. The days remained sunny in October's cool evening and warm afternoon weather pattern that followed. The long hang time helped our grapes to develop to a perfect balance, full maturity with maximum color. At the time of harvest, we picked the grapes at 48 degree temperatures. This permitted the destemmed grapes to 'cold soak' in the fermenting bins for 120 hours, before allowing the natural yeasts to begin the fermentation process. This delay in fermentation enables the 'must' to achieve maximum extraction of color, flavors and aromas into the juice, thus allowing the enzymes of these elements to be extracted before alcohol is formed. Our approach to the wine making process makes for a more intense fruit forward and complex wines. After fermentation, the wine is placed into all new French Oak barrels, from five barrels manufacturers, with three different forest designations, with three different 'toasting' methods, and aged for about 20 months in our cellars. Then in July, the wine was bottled, here at the winery, and stored for bottle aging.