

*Uncorking centuries
of artisan excellence.*



Appellation: *Sonoma County*
Vineyard: *L Vineyard*
Harvest: *September 2003*
Brix: *24.8°*
Blend: *85% Cabernet Sauvignon*
8% Merlot
4% Cabernet Franc
3% Petit Verdot

Alcohol: *14.5%*

pH: *3.68*

Retail Price: *\$42.00*

Cases Produced: *273*

Release Date: *October 2005*

Winemakers Notes:

The initial bouquet delivers almond-infused blackberry jam, deepening to notes of tobacco and worn leather. Sweet black cherry fills the mouth, followed by harmonious layers of vanilla, mocha and smoky oak. Exceptionally well integrated, this Cabernet is refined and easy to enjoy.

The Cabernet grapes in 2003 were grown in one of the warmest growing years in recent history. With extended hang time on the vine (thanks to a long-ripening harvest season) our fruit achieved a level of full maturity necessary for deep color and flavor development. The Cabernet and Merlot vineyard lots were aged separately for twenty months in the finest French oak barrels prior to blending, then finished with four additional months of aging. We used a combination of 60% new French oak barrels and 40% seasoned oak.

Small amounts of Merlot, Petit Verdot and Cabernet Franc give this Cabernet additional depth and complexity, in the characteristic Bordeaux blend style. The vineyard is planted in the richly red and slightly rocky soils of Redwood Hill. At an elevation of 1500 feet, the vines grow well above the fog line and enjoy warm sunshine on the slow-ripening fruit. A combination of vine maturity, rich soil and hillside sun create an incredible Cabernet Sauvignon with outstanding flavors and balanced tannins

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