



<b>Vintage:</b>	<b>2003 Cana's Feast</b>
<b>Varietal:</b>	<b>Bordeaux-Style</b> Cabernet Sauvignon-58%, Merlot - 26%, Cabernet Franc-16%
<b>Appellation:</b>	Red Mountain (WA)
<b>Vineyards:</b>	Ciel du Cheval Vineyard Taptiel Vineyard
<b>pH:</b>	3.61
<b>Total acidity:</b>	0.64 grams/100mL
<b>Alcohol:</b>	14.9%
<b>Cases produced:</b>	676
<b>Case weight:</b>	39 lbs
<b>Case size:</b>	13" x 10" x 13" (12 bottles)
<b>UPC:</b>	7 12196 60015

### Harvest report

Harvesting the fruit for this wine began September 18<sup>th</sup> and continued through October 7<sup>th</sup>. Sugar levels at harvest were measured between 26.3 and 27.6 degrees brix. The vineyards are located on the upper part of the highly acclaimed Red Mountain appellation at the extreme southeast edge of the Yakima Valley in Central Washington. The conditions were nearly perfect before harvest, which allowed for full, even ripening yielding balanced sugars and acids.

### Winemaking process

The fruit was completely destemmed and crushed with 20% whole berry and the addition of 3% whole clusters into 1.5 ton open-top fermenters. The must underwent a 5 day cold soak after which it was inoculated with cultured yeast strain BM 45, the cap was gently punched down twice daily and given an average of 21-days maceration on the skins. Following a light pressing, it was put into 50% new three-year, air-dried French and American oak barrels on its gross lees for 6 months. When malolactic fermentation was complete it was racked and returned to barrel for an additional 16 months and bottled. The wine was neither fined nor filtered.

### Tasting Notes

As is true to the character of wines from the Red Mountain appellation, this wine has a deep, dark, blackish color, intense concentration, and considerable structure. Aromas of black cherry, vanilla, pipe-tobacco and cassis, expand into blackberry, plum and brown sugar as the wine breathes. Intense flavors of ripe blackberry, plum and black cherry, are followed by notes of pipe-tobacco and barrel spice. Lengthy fruit and supple acidity are framed with well-structured tannins. Rich, powerfully concentrated, and yet well-balanced, it will drink well now and should easily continue to mature and gain complexity for 9 to 12 years.



*Northwest Red Wines of Distinction*