

**2003 Cabernet Sauvignon,
Alexander Valley**



Our 2003 Ferrari-Carano Cabernet Sauvignon comes from mountain-grown fruit in the Alexander, Dry Creek and Russian River Valley appellations. Fog drifts over the tops of the coastal mountains and burns off quickly in the morning sunshine, resulting in a warm climate with almost full sun throughout the day - ideal conditions for our cabernet sauvignon mountain vineyards. A powerful wine with great finesse, the 2003 Ferrari-Carano Cabernet Sauvignon is a deep, glowing garnet color with a concentrated nose of vanilla, cassis and big black fruit accompanied by spice, blackberry, and dried black cherry flavors on the palate. With a delicious, concentrated fruit entry, a rich mouth feel and a long finish, this wine will continue to improve with age.

Vintage Notes

Our mountain vines are dry farmed in shallow, rocky, low-vigor soil that add impressive depth and concentration of flavor intensity to the wine. We took advantage of a unique growing season that was characterized by an early start, then a cool spring, followed by a "hurry up and wait" start to harvest. A mild October tested everyone's patience, but conditions soon improved, and we finished harvest the end of the month.

Winemakers Notes

This wine is composed of primarily Cabernet Sauvignon, blended with small amounts of Merlot, Syrah and Petit Verdot. Upon entering the winery, the grapes were destemmed and then whole berries were fermented in tank before pressing. Individual lots were moved

to barrels for malolactic fermentation, then blended and barrel aged in new American and older French oak for 18 months, allowing for the perfect balance of fruit, tannin, and oak.

Food Pairings

Our 2003 Ferrari-Carano Cabernet Sauvignon pairs well with roasted, broiled or barbecued heavy game and red meats such as lamb, beef, pork and veal. Medium and strong-flavored cheeses such as blue cheese or sharp cheddar also pair nicely with Cabernet Sauvignon.



Appellation: 90% Alexander Valley; 7% Dry Creek Valley; 2.5% Russian River Valley; .5% Carneros	Blend: 83% Cabernet Sauvignon; 8% Merlot; 7% Syrah; 2% Petit Verdot	Cooperage: 25% New American Oak; 75% Older French Oak	Suggested Retail: \$30.00
Bottled: July 2005	Release Date: June 2006	Alcohol: 14.3%	pH: 3.82 TA: 0.56