

2003 **EDGE**FACTSHEET

- 86% Napa Valley Cabernet Sauvignon
- 14% Napa Valley Merlot
- 14.3% Alcohol
- 0.58 TA/3.67 pH
- 8750 Cases produced
- Release Date: March 2005

HARVEST NOTES: The 2003 growing season was marked by a cool wet spring with one of the wettest April's on record. A quick summer start led to vigorous vine growth. Summer and early fall were relatively mild, with a few heat spikes. The season ended with an extended mild period, which allowed harvest to conclude at a relaxed pace leading to high quality, great color concentration, and intense flavors. Yields averaged 3.4 tons/acre in 2003.

WINEMAKING NOTES: Our program follows traditional French winemaking practices. Native yeasts induce fermentation. Techniques include the use of extended maceration (each lot averaged 26 days on the grape skins) and frequent pumping-over (three to four times a day.) The 2003 vintage aged for 14 months in 30% new Tronçais, Nevers and Alliers oak (thin-staved, medium-plus toast Chateau Ferre barrels). Tonnelleries: Seguin Moreau and Radoux. Barrels were topped monthly and racked every six months. The wine was bottled in February 2005.

TASTING NOTES: The deeply fruited nose opens to black currant and vanilla. The medium full-bodied palate continues with these flavors of ripe cassis, vanilla and hints of blackberry. The long finish is accentuated by the soft silky tannins. Drinkability: Now to 2012.

VINEYARD NOTES: The Edge cabernet Sauvignon was sourced from grapes grown near St. Helena and in the Oak Knoll district of the Napa Valley. The vineyards were planted in the 1980's and are vertically trellised to allow the grapes maximum sunlight exposure. The result is a rich supple Cabernet Sauvignon without green flavors or harsh tannins. ■■■