



2003 DYER Vineyard Cabernet Sauvignon

Diamond Mountain District, Napa Valley

Site Description: Dyer Vineyard is a 2.3 acre vineyard situated on a bench, mid-slope on Diamond Mountain. The exposition is north facing and the slope is 7-10%. The site is probably an ancient land slide- rocky with fine volcanic soil and gravel ranging from ash to richer red soils. The site was planted to vineyard in 1993 by Bill and Dawnine Dyer.

Winemaking Philosophy: We favor a restrained, balanced style of winemaking that cultivates the unique characteristics of our vineyard. Over 15 years we have refined the varietal selection in our vineyard on Diamond Mountain to Cabernet Sauvignon, Cabernet Franc and Petit Verdot. All 3 varieties are harvested on the same day and co-fermented. We employ a short (3-5 day) cold soak prior to the fermentation, the maximum temperature of fermentation is 85 degrees F, and following a light pressing, the wine is put directly into French oak barrels- total maceration time varies by vintage. ML takes place in the barrel and the wine is aged in French oak for a total of 20 months.

Vintage Notes: The 2003 growing season began early with a series of heat spikes in March. March was followed by the wettest April on record. Weather was good during bloom and set and crop levels were normal. A long cool summer allowed fruit flavors to develop ahead of sugar accumulation and final maturity was not achieved until a burst of heat mid October brought us to harvest on Oct 22.

Tasting Notes: Sleek, restrained and focused. Aromas of black cherry and licorice with a seductive vanilla note. Lean and structured on the palate with supple tannins.

Blend: 84% Cabernet Sauvignon
11% Cabernet Franc
5% Petit Verdot

Alcohol: 13.6%
pH: 3.75
TA: 5.8 g/l

Winemakers: Bill & Dawnine Dyer
420 cases produced

