

## OUR FAMILY OF WINES

### CABERNET SAUVIGNON "ESTATE GROWN"

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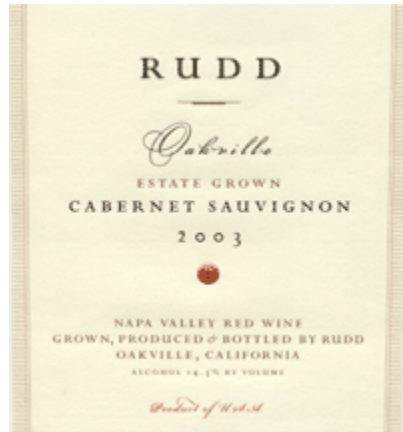
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#### 2003 RUDD OAKVILLE CABERNET SAUVIGNON "ESTATE GROWN"

The 2003 Rudd Oakville Cabernet Sauvignon is the third vintage produced from the newly re-planted vineyards of our benchland site in Oakville. The vineyard is planted in very rocky, red volcanic soils using low-vigor rootstock, in a high-density, 4' x 4' vine spacing. The Cabernet Sauvignon for this wine came from the highly regarded Bordeaux clone #337 and two intensely-flavored, historic California clones, #4 and #15. The Cabernet Franc is clone #1, the Merlot is clone #181, the Petit Verdot is clone #400, and the Malbec is from clones #9 and #595. All of these low-yielding clones were planted because they consistently give high quality and are very effective at expressing our Oakville *terroir*.

The 2003 growing season began several days later than normal and, as the result of a variably cool spring, was about a week behind by bloom in late May. Alternately cool and hot weather during bloom brought a flowering that promoted even ripening with slightly below average crop levels. Harvest began ten days later than normal, with Merlot on September 11 and 15, followed by Malbec on September 18 and 22, Cabernet Franc on September 19 and 20, and Petit Verdot on September 25. The Cabernet Sauvignon was harvested between September 30 and October 22. The weather during harvest was dry, with moderate temperatures bracketed by early September and mid-October heat spikes - allowing for full ripening. As a result, this wine has concentrated, fruit-forward aromatics with a deep, rich mid-palate and a well-integrated

finish. After 16 to 25 days on the skins, the wine went into barrel for twenty months. It was fined in-barrel with fresh egg whites and bottled unfiltered in June 2005.



**Blend:** 76% Cabernet Sauvignon, 7% Cabernet Franc, 6 % Petit Verdot, 6 % Malbec, 5 % Merlot

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**Appellation:** Oakville

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**Fermentation:** Native yeast and natural malolactic

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**Aging:** 20 months in French oak; 80% new

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**Cases produced:** 2,450

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**Suggested retail price:** \$90