



2003 Cabernet Sauvignon ***Napa Valley***

- ◆ Predominant use of hillside fruit from low yielding vineyards
- ◆ Open – top fermentation allows the cap to be hand punched every 8 hours
- ◆ Vineyard lots are kept separate during fermentation and first year of aging, prior to selection process
- ◆ Barrel Aged for 2 years in American Oak Barrels

Tasting Notes

This 2003 vintage is yet another example of ZD's commitment to producing powerful yet balanced Cabernet Sauvignon with a distinctive style. The grapes for this Cabernet Sauvignon were sourced from several small Napa Valley vineyards, each with its own unique "terroir", which gives us a varied palette of flavors and textures to work with in producing this wine. Each vineyard lot was hand harvested and fermented separately. Hand punchdowns in our small fermentors gives us a gentle extraction without aggressive tannins. Aged for two years in American oak barrels, this wine is drinking beautifully now and will age gracefully for many years to come. An intense aroma of blackberries, cassis and dark plums is complimented with subtle hints of anise, tobacco and sweet, toasty vanilla. On the palate, silky tannins envelop a solid core of ripe, forward black fruit, with perfectly integrated oak. Blackberry, plum, spice and toast linger through an amazingly long finish. Enjoy!!

Gold Medal - Monterey Wine Competition 2006

Gold Medal - Grand Harvest Awards 2006

Gold Medal - Hilton Head Island Wine Festival 2006

Gold Medal - California State Fair Wine Competition 2006

"One Puff" - Connoisseur's Guide April 2006

4 Stars "Excellent" - Restaurant Wine May 2006

90 Points - California Grapevine February/March 2006

92 Points - Wine News June/July 2006