

TEADERMAN VINEYARDS

CABERNET SAUVIGNON

OAKVILLE

2 0 0 3

TASTING NOTES

We source Teaderman Vineyards Cabernet Sauvignon from our estate in the heart of Napa Valley's Oakville American Viticultural Area. The 2003 vintage expresses ripe fruit aromas of black cherry and currant, with hints of milk chocolate and caramel cream on the palate. The wine has lovely, lush volume with firm, appealing tannins that support the rich fruit. Enjoy with hearty beef stews, rack of lamb, or flavorful hard cheeses.

100% Cabernet Sauvignon

VINEYARD

Teaderman Cabernet Sauvignon is a single-vineyard wine sourced from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravelly and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block, and harvest every row at peak ripeness.

VINTAGE

In 2003, unseasonably warm weather in February gave us early budbreak. A cold, wet April all but halted vine development, but May conditions were normal. The result of a somewhat chaotic spring was low berry set, giving us reduced yields. A warm June turned into a hot July. Rains in early September gave way to good harvest conditions, but the temperatures soon turned warmer, and we rushed to harvest our Cabernet Sauvignon at peak ripeness. This vintage kept us on our toes, but the high quality speaks for itself.

WINEMAKING

After we crushed and de-stemmed the fruit, we fermented it in stainless steel tanks and pressed the juice from its skins with a traditional basket press. The wine completed malolactic fermentation in French oak barrels (100% new), where it aged for 24 months, softening tannins and developing rich complexity. After bottling with minimal filtration, the wine was allowed to mature in bottle for another year and a half prior to release.

Wine analysis: 0.60% total acid, 3.72pH and 13.08% alcohol by volume

TEADERMAN VINEYARDS

CABERNET SAUVIGNON

OAKVILLE

2 0 0 3

Varietal:
100% Cabernet Sauvignon

Aromas and Flavors:
Black cherry
Ripe currant
Caramel cream

Analysis:
Total acid: 0.60%
pH: 3.72
Residual Sugar: Dry
Alcohol: 13.08%

VINEYARDS

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

VINTAGE

In 2003, unseasonably warm weather in February gave us early budbreak. A cold, wet April all but halted vine development, but May conditions were normal. The result of a somewhat chaotic spring was low berry set, giving us reduced yields. A warm June turned into a hot July. Rains in early September gave way to good harvest conditions, but the temperatures soon turned warm, and we rushed to harvest our Cabernet Sauvignon at peak ripeness. This vintage kept us on our toes, but the high quality speaks for itself.

WINE MAKING

Gentle crushing and destemming
Fermentation until dry in stainless steel tanks
100% malolactic fermentation in-barrel for roundness on palate
Barrel-aged 24 months in new French oak

TEADERMAN VINEYARDS

CABERNET SAUVIGNON

OAKVILLE

2 0 0 3

~80 words

We source Teaderman Vineyards Cabernet Sauvignon from our estate in the heart of Napa Valley's Oakville American Viticultural Area. The 2003 vintage expresses ripe fruit aromas of black cherry and currant, with hints of milk chocolate and caramel cream on the palate. The wine has lovely, lush volume with firm, appealing tannins that support the rich fruit. Enjoy with hearty beef stews, rack of lamb, or flavorful hard cheeses.

~40 words

Teaderman Vineyards 2003 Cabernet Sauvignon, from our Oakville estate, expresses ripe fruit aromas of black cherry and currant, with hints of milk chocolate and caramel cream on the palate. Firm tannins support the fruit, making this wine perfect with hearty beef stews or rack of lamb.

~20 words

Teaderman Vineyards 2003 Cabernet Sauvignon has aromas of black cherry and currant—perfect for hearty beef stews or rack of lamb.