



PILLAR ROCK
ESTATE GROWN

2003 Cabernet Sauvignon

Growing Season

Unpredictable season. Early heat spikes in March followed by the wettest April on record. Cold and rainy into May. Soon thereafter, normal summer patterns emerged with cool mornings and warm afternoons marked with a few heat spikes. The slow start in the spring affected the overall crop yield but the quality was very good.

Vineyard

The 22-acre estate in the heart of the Stags Leap District is planted to Cabernet Sauvignon and Merlot. The Stags Leap District is renowned for its elegant, distinctive and full bodied Cabernet Sauvignon.

Harvest

Brix: 25.5
Acid: 0.39 g/100mL
pH: 3.75
Harvest dates: 9/16 (Merlot) to 10/13/03 (Cabernet Sauvignon)

Fermentation & Aging

In 2003 we cold soaked the destemmed grapes for 2 days before alcohol fermentation and extended maceration. Total time in the fermenter was 32 days. After pressing in a basket press, the wine went directly to barrel for malolactic fermentation in November and December. After ML the wine was racked several times and the final blend was made in the summer of 2004. The wine was aged in new tight grain Chateau Ferre barrels from a collection of favorite coopers. The wine was not fined and only lightly filtered before bottling.

Finished Wine

Bottling date: September 8, 2005, Release spring 2006
Sizes: 1,200 6-bottle wooden cases,
240-1.5L, 6-3.0L, 3-6.0L bottles
Bottle age: More than 6 months
100% Napa Valley Stags Leap District
100% Estate Grown, vinted & bottled
Blend: 93% Cabernet Sauvignon, 7% Merlot
Alcohol: 14.4%

Winemaker's Comments

I think the 2003 vintage of Pillar Rock Cabernet Sauvignon shows the elegance and style of the Stags Leap District. A sophisticated wine with the 'fruit' of Stags Leap combined with the richness of extended maceration, small production per acre and our gentle handling of the vines, grapes and wine. This vintage will age very well.
