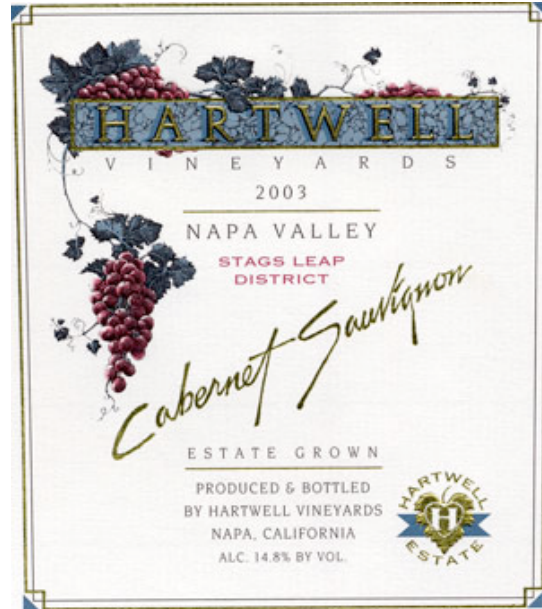




2003 Hartwell Estate Cabernet Sauvignon, Napa Valley Stags Leap District

The 2003 growing season was marked by a cold, wet spring, which affected many vineyards in the Napa Valley, especially Merlot, which experienced poor fruit set, bringing yields much lower than normal. The Cabernet Sauvignon emerged later than normal, but in good condition. Moderate temperatures and dry conditions in the early part of the growing season helped the fruit to develop nicely, though early on it seemed as though it was going to be a relatively late harvest.

Several heat spikes, most notably two in September, pushed along the ripening, and early October was an ideal period in terms of ripening, with temperatures in the high 80's with virtually no rain. By the time harvest came, about two weeks later than "normal", the fruit had matured fully, and flavors were full and concentrated.



"The resulting Cabernet Sauvignon from Hartwell Vineyards is dark and flavorful, but with freshness and a natural acid balance that is pure Stags Leap. The depth of color is impressive, while the tannins are full and round, providing structure and age ability. On the nose aromas of Bing cherry, anise, and currant rise from the glass. The entry is powerful, with an explosion of blackberry, cassis, brown sugar, clove and exotic spices. The wine has a full mouth feel, with ample tannin and an impression of dark chocolate that melts away on the finish. This wine is powerful in its youth, and should continue to age gracefully over the next 10-15 years."

-- Winemaker Notes

Appellation: Stag's Leap District
Vineyards: 100% Estate Grown
Varietal Composition: 100% Cabernet Sauvignon