



CABERNET SAUVIGNON

VIRGINIA, 2003

- Vintage report:** Vine stress, marking the fourth extremely dry year in a row, called for manual irrigation and aggressive crop reduction, with results varying from very good to truly exciting, in a smaller than usual harvest. Barbera, Nebbiolo, and new clones in Merlot and Cabernet Sauvignon performed beyond expectation, allowing this to become another "Octagon" vintage.
- Grape varieties:** 80% Cabernet Sauvignon, 20% Cabernet Franc
- Vineyard:** Goodlow Mountain Vineyard at an elevation of 800 ft with southern exposure. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is cordon. There are 1,200 vines/acre with an average production of 8 pounds/vine.
- Harvest:** Conducted by hand in early October.
- Vinification:** Fermented and macerated in stainless steel for 20 days at a peak of 90°F. Aged 12 months in oak barrels and bottled in March 2004.
- Production:** 2,330 cases.
- Analysis:** 13% Alcohol.
0% Residual Sugar.
0.54 Total Acidity .
- Tasting notes:** This elegant red is complex and inviting, showing currant, mint and herbal tones. Twelve months of oak aging produce a well balanced structure with supple and refined tannins.
- Food Pairing:** Barley soup with fresh thyme and parmesan.
Grilled strip loin of beef with green peppercorn sauce.
Fine assorted cheeses and dried figs.