

2003 Cabernet Sauvignon

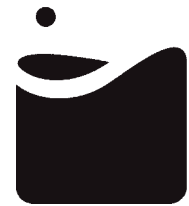
In many respects 2003 could be considered a classic vintage for Medlock Ames wines. Fewer temperature surges allowed the fruit to mature more evenly resulting in a better balance between ripeness and maturity. We found wonderful flavors developing at lower sugar levels and jumped on the opportunity to harvest at the optimum time. Our newly opened winery just yards from the vineyard allowed us to quickly capture the essence of the vineyard.

The resulting dark and intense Cabernet shows delicious dark cherry and cassis aromas which are enhanced by chocolate, dark berry and licorice on the palate as well as an exotic spicy quality we find characteristic of our vineyard. The dark fruit core of this wine is balanced by firm structure and supple tannins that last with the finish.

Profile

Appellation	Alexander Valley
Harvest	9-17-2003 through 10-17-2003
Cooperage	100% French; 50% new
Blend	92% Cabernet Sauvignon; 8% Merlot
Alcohol	13.9%
Brix	24.4
pH	3.8
Total Acidity	0.58 g/100ml
Bottling	12-12-2005
Production	798 cases

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