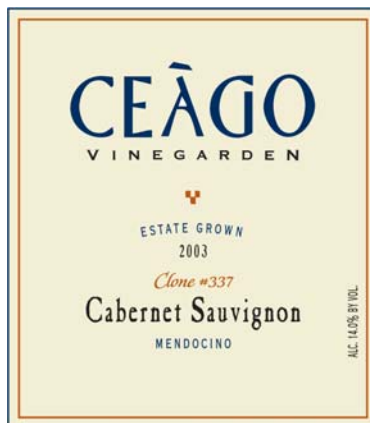


# Ceago 2003 “Clone 337” Cabernet Sauvignon



## Grape Source:

100% estate grown Cabernet Sauvignon clone 337. Clone 337 is a French clone of Cabernet Sauvignon introduced to California in the late 1990s. This fruit was hand harvested on October 20th, 2003 at 25.4° Brix, and were grown and certified Biodynamic by Demeter.

## Cooperage:

100% French oak barrels  
18 months in barrel  
60% new, 20% 1 year old, 20% 2 year old

## Technical Data:

100% Cabernet Sauvignon  
Redwood Valley, Mendocino AVA  
14.5% Alcohol by volume  
0.01% RS  
0.58 TA  
3.56 pH  
494 cases produced  
Certified Biodynamic® by Demeter®

## Growing Season:

The 2003 growing season started off with a warm spring leading to a hot and dry beginning of summer. Growing conditions changed in late summer cooling down which extended our growing season two weeks. This extra two weeks allowed our fruit to ripen slowly with wonderful balance and acidity that gives our 2003 vintage concentrated clean ripe fruit.

## Vinification:

This fruit was harvested in ½ ton bins; crushed and gravity fed into five-ton open top stainless steel fermentation tanks. The crushed and whole berries were cold soaked for five days at 50° F (10 C°) and then the fermentation was allowed to start using all natural yeast. The fifteen-day fermentation used a both pump over and punch down techniques. Once sugars dropped to 5° Brix, the wine was pressed in a small Marzola basket press. After pressing, the wine was racked into small cask new Bordeaux barrels where the fermentation process was allowed to finish.

## Winemaker Notes:

Our 2003 Clone 337 has aromas of violet, jasmine and cherry layered with flavors of toasted coffee bean, chocolate and black olive. The wine pairs well with rack of lamb and grilled Portobello mushroom.