

Blacksmith Cellars
2003 Alexander Valley
Cabernet Sauvignon

Composition: 91.5% Cabernet Sauvignon; 7% Merlot; 2% Cabernet Franc; 0.5% Petit Verdot

Harvest: September 2002; Sugar: 25.5 Brix; Total Acid: 0.65; PH: 3.82

Fermentation: 21-day small batch fermentation; Punched down four times daily

Alcohol: 14.3% by Vol

Aging: 60% French Oak; 40% American Oak; 90% new oak from 6 different coopers; 22 months in barrel

Bottling Date: July 2005

Release Date: December 15, 2005

Production: 220 Cases (750 ml); 40 cases (375ml)



Vineyard: The fruit for Blacksmith Cellars' cabernet sauvignon comes from Todd Brothers Vineyard located in the hills northeast of Geyserville. This mountaintop vineyard sits in thin, rocky soil so the vines don't grow too aggressively. Producing only 3.5 tons per acre, this low-yield vineyard is trellised on bilateral wire with a drip system.



Cellar Practices and Winemaking: Fermented in 1-ton bins and gently punched down by hand to ensure high-quality tannins. The winemaker carefully chose six forest-specific barrels with particular toast combinations to acquire certain flavors and aromas and the highest quality structure and finish. Blending was done in the barrel to integrate flavors and aromas.