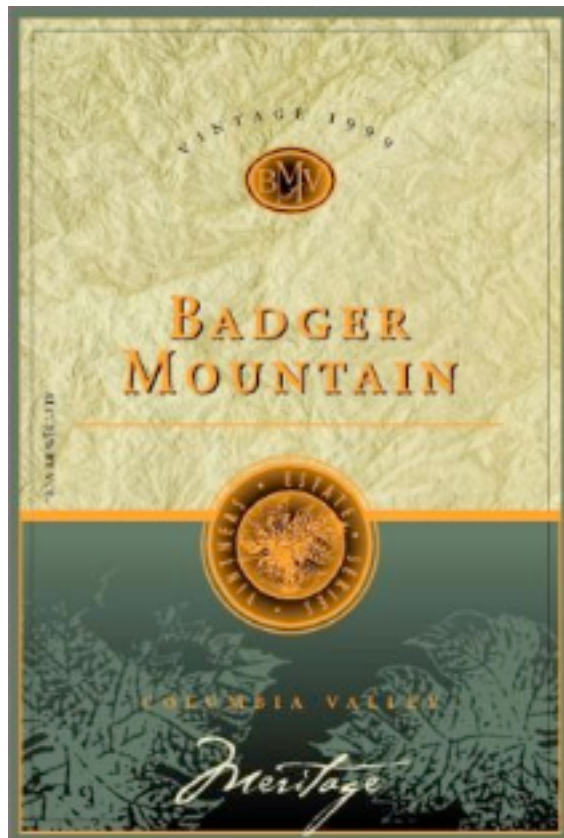


# 2003 Meritage

## VINTNERS ESTATE SERIES

Release Date: 05-01-06 ♦ Alcohol: 13.8%  
Residual Sugar: 0.0 ♦ Acidity: 0.68 ♦ pH 3.58



**Tasting Notes:** Aroma of black currant, ripe black cherry, and boysenberry with Sweet vanilla overtones. These elements follow through in the flavor to include red cherry and wood spice. The juicy fruit flavors carry into a great mouthful of wine, with the finish balanced with lingering oak and spice.

*Winemaker's Notes:* The final blend I chose for this wine emphasizes the dark berry character of our estate Cabernet Sauvignon and the lush, almost sweet fruit characters of Badger Mountain Merlot and Cabernet Franc. The wines were fermented as separate lots using Prise de Mousse yeast for all varietals, and each spent twenty-two months in a combination of French and American oak barrels. The final blend of 67% Cabernet Sauvignon, 24% Merlot, and 9% Cabernet Franc was assembled prior to bottling in April 2006. 750 cases made.