



## TAYLOR FAMILY VINEYARDS 2003 CABERNET SAUVIGNON

### Our Roots

We're not like most Napa Valley wineries. We're not concerned with being flashy and slick. We focus on two all-important basics: family and quality.

We like to make our wines like we live our lives – in balance. Our number one priority is family. Together as a family, we planted our 9-acre vineyard in the Stags Leap District's characteristic volcanic soil on our hands and knees in 1980. Our family's consistent hard work since then has yielded some pretty amazing fruit, which we work to make sure shines through in our wines.

After years of selling our grapes to Pine Ridge, in 2002 we decided to keep the fruits of our family's labor and craft them into wines that would proudly bear our family name. We're glad we did. We burst with pride whenever we see friends and their families enjoying Taylor Family Vineyards wines.

### Our Wine

*After this handpicked fruit was delivered to the winery it was crushed with 50 ppm SO<sub>2</sub>, then fermented in one-ton bins. Two different yeasts were chosen, one to showcase the flavors of the grapes and one to influence the ultimate style of the finished wine. The grapes were punched down two times each day, by hand. After 15 days the wine had fermented down to 1.5 Brix. The juice was then pressed out and transferred to barrels where it went through a secondary malolactic fermentation and was finally dry on December of 2004. It was then racked and transferred to new barrels in the spring of 2005. After 27 months in the barrel the wine was bottled in June 2006. While most wines are rushed to the market after bottling we felt that this wine deserved the bottle aging that would allow it to shine upon release.*

*When first opened this wine delivers a bright rush of cherries to the nose. But, typical of the fruit from the Stag's Leap appellation, it evolves the longer it is open, revealing layers of fruit, tobacco, dark cherries, vanilla and hints of soft cocoa. The soft, mouth-filling tannins compliment rather than overpower the other elements in the wine. While this wine is wonderful to drink now, it will continue to evolve in the bottle for a number of years. It would be wonderful with braised dishes, grilled meats and rich cheeses.*

**-Gustavo Brambila, Winemaker**

### Our Wine's Details

<b>Appellation:</b>	Napa Valley Stag's Leap District
<b>Varietal:</b>	100% Cabernet Sauvignon
<b>Cases Produced:</b>	225
<b>Harvest Date:</b>	October 2003
<b>Brix at Harvest:</b>	25.7
<b>TA:</b>	.593
<b>pH:</b>	3.61
<b>Release Date:</b>	Fall 2007

Retail Price: \$60.00