



## Facts and Figures

### 2003 Bressler Vineyards Cabernet Sauvignon

Winemaker: Mia Klein

Vineyard Manager: David Abreu

Release Date: January, 2007

Release price: \$75

Bottling Date: January 27, 2006

Pick Date: October 27, 2003

Vines: Clone 7 Cabernet Sauvignon on St. George root stock

Yield: 6.8 tons

Aging: 25 months in new French Oak

Blend: 94% Cabernet Sauvignon, 6% Cabernet Franc

Cooperage: 16 barrels from: Taransaud, Nadalie, Remond and Bosseut

#### Production

750ml      369 cases (4428 bottles)

These large formats are only being used to help raise money for our favorite charities:

Magnums    10 cases (60 bottles)

3.0L        6 bottles

6.0L        2 bottles

#### Notes from Mia Klein:

Aromatically we find raspberry, strawberry, plum, ripe, sweet cherry, vanilla bean, cognac (a la cherries jubilee); bittersweet chocolate, cocoa, brown sugar (a la great brownies); hints of tobacco, exotic sandalwood, and white pepper. The wine has very good impact in the mouth with all of the aromatics showing nice intensity. Length of flavor is excellent and the texture is rich with just enough backbone to lend structure. This is a very sophisticated wine with many levels. It is approachable young, but should continue to develop over the next several years.