



ANSELMO

Vigne

2003

NAPA VALLEY
CABERNET SAUVIGNON

VINEYARD

In the hills above the Silverado Trail in a rocky triangle bordered by Soda Canyon, Oak Knoll District and Stag's Leap District the Anselmo Vigne estate vineyard draws from this unique location. Planted in 1988, the 5.5 acre hillside vineyard is well drained with rocky-clay-loam soils, a sunny west-south-west orientation and a 13% slope. Clone 7 was planted to 110-R and St. George rootstocks. Blocks 1 and 2 are utilized in the blend. A meticulous daily regime is maintained to achieve the ideal exposure in each season. During the growing season, several passes are made to thin clusters and intensify the flavors.

VINTAGE

The spring of 2003 was cool and wet which slowed early growth and reduced the crop size. Summer and fall made up for the cool spring with its warm days punctuated by cool nights, nevertheless the fruit ripened later than normal.

WINEMAKING

The berries were very lightly crushed followed by three days of cold soaking at 55° F and fermented with low level addition of two yeasts (D-247 and BM-45). Fermentation occurred in 14 days, then pressed at 0° Brix. The wine was aged for 22 months in 100% French oak barrels; 50% new and 50% second fill.

TASTING NOTES

Dark, saturated ruby red color. Generous aromas of black currant, black cherry, hint of raspberry, sweet toasty oak, exotic spiciness. The wine fills the entire palate with concentrated fruit flavors and fine-grain tannins. The evolution is full and round with ample acidity. The finish is long with mouth coating tannins and plenty of fruit. The of fruit, tannin and acidity will allow this to age 12-15 years from vintage year while allowing the wine to be immediately enjoyable.

STATISTICS

Wine	14.9% alc., 6.3g/L total acidity; 3.73 pH
Release Date	April 2007
Bottling	290 cases bottled
Blend	100% Cabernet Sauvignon
Proprietors	Cecilia and Steve Simi
Winemaker	Craig MacLean
Suggested Retail	\$60/bottle