



2003 Reserve Cabernet Sauvignon, 'Les Rocheuses'

- Appellation:** Sonoma County
- Vineyard:** 100% Bugay Vineyards fruit
"From the south-facing slope of the Mayacama Mountains"
- Varietals:** Cabernet Sauvignon, clone 337
- Cases Produced:** 180
- Technical notes:** Alcohol: 14.2%
pH: 3.54
TA: 0.67g/100ml
RS: Dry

Tasting notes:

Pretty aromas of sweet red currant, tobacco leaf, and forest floor. Lush, red fruit on the palate, and long complex flavors of toast, vanilla bean, sweet tobacco and chocolate. A wonderful expression of this classic Bordeaux clone. Beautifully balanced with very bright acidity, making it a natural pairing with well marbled beef.

28 months in 'Reserve' French Oak Barrels.

Suggested food pairings:

New York Steak cooked over the open oak grill, Prime Rib of beef, Fillet Mignon with a cabernet reduction sauce, lamb kabobs. Dark Chocolate.