

VINUM CELLARS 2003 SLOW LANE CAB CABERNET SAUVIGNON



S

L

O

Description	<p>Yes, we are the guys driving in the slow lane with a heavy load of grapes and the hazard lights on. We like doing things the hard way, hand crafting small lots of wine from small vineyards while keeping it affordable. So please be patient and slow down... we like the old truck, and we think you will too!</p>																		
Tasting Notes	<p>Medium brick color with cranberry red hue. Aromas of sweet black cherry, cassis and integrated French Oak. The palate is robust with ripe raspberry, wild huckleberries and cassis. The palate has structured tannins but with a supple texture. The blackberry palate tastes freshly picked at the peak of ripeness. The finish is lip-smacking boysenberry, blackberry with sweet oak, light smoke and underlying vanilla bean.</p> <p>We love this wine with Braised Short Ribs, grilled thick Pork Chops with sage butter, or pan seared Hanger Steaks.</p>																		
Technical Notes	<table> <tr> <td>Varietal Composition</td> <td>100% Cabernet Sauvignon, Frediani Vineyards, Calistoga</td> </tr> <tr> <td>Appellation</td> <td>Napa Valley</td> </tr> <tr> <td>Winemakers</td> <td>Richard Bruno, Chris Condos</td> </tr> <tr> <td>Alcohol</td> <td>14%</td> </tr> <tr> <td>Harvest Brix</td> <td>24.5°</td> </tr> <tr> <td>Barrels</td> <td>40% new French Oak, 60% 2 year old French Oak, aged for 22 months</td> </tr> <tr> <td>TA (g/100ml)</td> <td>0.59</td> </tr> <tr> <td>pH</td> <td>3.73</td> </tr> <tr> <td>Production</td> <td>732 cases 750 ml</td> </tr> </table>	Varietal Composition	100% Cabernet Sauvignon, Frediani Vineyards, Calistoga	Appellation	Napa Valley	Winemakers	Richard Bruno, Chris Condos	Alcohol	14%	Harvest Brix	24.5°	Barrels	40% new French Oak, 60% 2 year old French Oak, aged for 22 months	TA (g/100ml)	0.59	pH	3.73	Production	732 cases 750 ml
Varietal Composition	100% Cabernet Sauvignon, Frediani Vineyards, Calistoga																		
Appellation	Napa Valley																		
Winemakers	Richard Bruno, Chris Condos																		
Alcohol	14%																		
Harvest Brix	24.5°																		
Barrels	40% new French Oak, 60% 2 year old French Oak, aged for 22 months																		
TA (g/100ml)	0.59																		
pH	3.73																		
Production	732 cases 750 ml																		