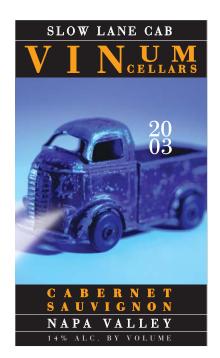
VINUM CELLARS 2003 SLOW LANE CAB CABERNET SAUVIGNON









Descripti

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!

asting No

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.

We love this wine with Braised Short Ribs, grilled thick Pork Chops with sage butter, or pan seared Hanger Steaks.

Technical

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