



VINTAGE:	2003
VARIETAL:	94% Cabernet Sauvignon 4% Petit Verdot 2% Petite Sirah
VINEYARD:	St. Helena Winery Vineyard, Reserve Block #1 and #4
WINEMAKING:	<p>Cold soak at 50 degrees – 5 days Fermented on estate native yeast – Lavin D254 Maturation period – 13 days Maceration period – 4 days Racked only 4 times Wine chemistry;</p> <ul style="list-style-type: none"> • 26.1 Brix at harvest • 3.67 pH at bottling • 0.68 TA at bottling <p>Bottled unfinned and unfiltered</p>
BARREL AGING:	20 months in new French Oak Barrels; Exclusively Marcel Cadet, Seguin Moreau,,, and Darnajou
ALCOHOL:	14.54% by volume
BOTTLING DATE:	July 15, 2005
RELEASE DATE:	March 1, 2006
PRODUCTION:	150 cases
CELLARING:	This wine should develop over the next few years. However, it is sufficiently well balanced to enjoy now.
WINEMAKER'S NOTES:	The 2003 Scandale is BIG in fruit, built on cassis, currant and mocha flavors. It has a very supple and silky tannin structure and finishes well in that palate.

