



VINTAGE:	2003
VARIETAL:	99% Cabernet Sauvignon 1% Petit Verdot
VINEYARD:	St. Helena Winery Vineyard, Reserve Block #1
WINEMAKING:	<p>Cold soak at 50 degrees – 5 days Fermented on estate native yeast Maturation period – 13 days Maceration period – 4 days Racked only 3 times Wine chemistry;</p> <ul style="list-style-type: none"> • 26.1 Brix at harvest • 3.75 pH at bottling • 0.71 TA at bottling <p>Bottled unfinned and unfiltered</p>
BARREL AGING:	20 months in new French Oak Barrels; Exclusively Taransaud, Marcel Cadet, Vicard, Seguin Moreau,, and Darnajou
ALCOHOL:	15.09% by volume
BOTTLING DATE:	July 15, 2005
RELEASE DATE:	March 1, 2006
PRODUCTION:	350 cases
CELLARING:	This wine should develop complexity with only two years in the bottle. Suggest that your hold for not more than eight years. Enjoy this Big Bold wine early!
WINEMAKER'S NOTES:	Suggest that you not decanter this wine. The opening within the bottle is magical. Like making love, you start with a kiss. Our wine presents itself to you with caution,, then over the next two glasses,, will

explode with memorable flavors.

The 2003 Sympa entry is powerful, sweet and fruity; seamless transition to mid palate, which is expansive; finish is quite long,, well over a minute. Great tastes of blackberry, blueberry, cream de cassis, cherry, mocha and a hint of tobacco. .Wine is perfumery with a splash of licorice. The finish is somewhat drying yet great structure to the wine with just the right levels of tannin.