



2003 VINTAGE

PHILOSOPHY

Cardinale is more than one wine - it is several wines from disparate mountain and benchland vineyards along the Mayacamas and Vaca ranges that surround Napa Valley. Every bottle reveals the artistic sensibility of the winemaker, each vineyard lot fused into a seamless blend in which you can sense the constituent parts, but still taste them as one wine. Our philosophy is guided by the pursuit of grape selectivity in the vineyard, gentle handling and the ability to accommodate the different winemaking needs of each vintage.

WINEMAKING

Grapes arrived at our Oakville winery in small 30 pound lug boxes to prevent premature crushing. Hand-sorted and destemmed, grapes were gently crushed into specially designed, semi-open top, stainless steel fermentation tanks. This unique open-top configuration allows for lower alcohol conversion, permitting our winemaker to prolong harvest and ensure full ripeness. During native yeast fermentation, the tanks are "pumped over" two or three times per day. After fermentation, free run was sent to barrel with a small portion of wine pressed from a traditional basket press, ideal for controlling soft tannin extraction. The wine was aged in 100% new French oak barrels for 22 months before an unfiltered bottling.

WINE STATISTICS

WINEMAKER

CHRISTOPHER CARPENTER

APPELLATION

100% NAPA VALLEY

COMPOSITION

86% CABERNET SAUVIGNON

14% MERLOT

ALCOHOL: 14.5%

PH: 3.54 T.A.: .63 G/100ML

BARREL AGING

22 MONTHS

100% NEW FRENCH OAK BARRELS

FINISHING

EGG WHITE FINED

BOTTLED UNFILTERED

BOTTLING DATE

AUGUST, 2005

RECENT ACCLAIM

95 Points Robert M. Parker, Jr., The Wine Advocate, December, 2005

"This brilliant 2003 Cardinale from vineyards on Mount Veeder, Howell Mountain, Stags' Leap and the Oakville corridor, is a blend of 86% Cabernet Sauvignon and 14% Merlot. It boasts an inky/purple color as well as a beautifully perfumed nose of crème de cassis, smoke, cedar, licorice and spice box. A sweet, expansive, full-bodied attack is followed by impressive purity, elegance and concentration as well as layers of flavor and ripe, well-integrated tannin. It can be drunk now or cellared for 15+ years."

WINEMAKER NOTES

"A more challenging vintage means a more challenging blend period, as it was for this blend. After compiling at least 20 different blends, I kept coming back to this wine. The black currant, anise and minerality of Mount Veeder and Howell Mountain combine with the middle gravelly palate of Oakville and the sweet/soft character of Stags' Leap."

CHRISTOPHER CARPENTER, Cardinale Winemaker

VINEYARD SOURCE	VEEDER PEAK VINEYARD	KEYES VINEYARD	TO KALON VINEYARD	TAYLOR VINEYARD
APPELLATION	Mount Veeder	Howell Mountain	Oakville	Stags' Leap
ELEVATION	1,400-1,600 feet	1,700 feet	150 feet	135 feet
SOILS	Gravelly loam, black soils, low fertility	White and red volcanic, rocky loam	Gravelly loam	Gravelly loam
% CONTRIBUTION	68.5%	21.0%	3.5%	7.0%
VARIETALS	Cabernet Sauvignon	Cabernet Sauvignon and Merlot	Cabernet Sauvignon	Cabernet Sauvignon
WINE CONTRIBUTION	Blackberry, floral aromas, bold tannins	Cassis, blueberry fruit, herbal notes	Black cherry, richness and opulence	Red fruit, sweet, soft tannin, spice