

VIADER

NAPA VALLEY

2003 VIADER

75% Cabernet Sauvignon 25% Cabernet Franc

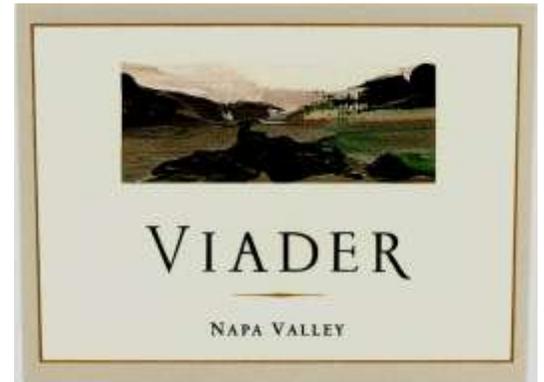
RELEASE DATE: January 2006

OWNER/WINEMAKER: Delia Viader, Ph.D.

VINEYARD MANAGER: Alan Viader

APPELLATION: Napa Valley (on Howell Mountain)

HARVEST DATES: Sept. 24 – Oct. 9



2003 GROWING SEASON

Beginning with a series of early heat spikes in March, followed by the wettest April on record. Continuing with a nice cool summer allowed the fruit flavors to evolve beautifully ahead of sugar accumulation. Long “hang-time” on the vine brought balanced phenolics/acidity levels. Our estate vineyards are farmed using organically certified materials and we have been farming bio-dynamically since 2002.



WINEMAKING

The Viader blend of *Cabernet Sauvignon* and *Cabernet Franc* captures an ideal balance between the two varietals; the Cabernet Franc contributes to early approachability and the Cabernet Sauvignon provides long aging potential.

We use extended maceration on hand selected lots of our most promising fruit and allow malo-lactic fermentation to occur in barrel. The wine spends a minimum of 23 months in new French oak barrels in our underground caves. Our wine regime usually calls for racking every 12 - 14 weeks, so there is no need for fining or filtration. Our philosophy is to allow the grapes and *terroir* (all factors that influence the character of grapes grown in a specific microclimate) to express **naturally** in every glass of Viader.



WINEMAKER NOTES

The 2003 Viader showcases the best the vintage has to offer: intense, upfront, concentrated dark fruit notes laced with licorice, chocolate, anise, earth and leather. Lingering, complex tannins firm up in the finish which is rounded by powerful floral aromas of blackberry, blueberry and mint. Although quite approachable now bottle aging will further develop bouquet and complexity. This powerful gem will continue to age superbly over the next two decades. **Cheers! To a wonderfully elegant mountain beauty!**



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