

# TOPEL

## 2003 CABERNET SAUVIGNON

Hidden Vineyard



The 2003 vintage was one of the longest growing seasons we've experienced for our Topel Cabernet Sauvignon. Harvest didn't begin until October 16<sup>th</sup>, which allowed for an extended hang time for the grapes, encouraging deep, mature flavors to evolve.

The wine is a blend of Cabernet Sauvignon, Merlot and Petit Verdot, all grown in Hidden Vineyard on our Topel Estate, situated on the side of Duncan Peak in southern Mendocino County, near Hopland. Flavors are supple and fruit-forward, with overtones of chocolate and black cherry combined with classic nuances of tobacco. Its tannic structure is outstanding — the wine is well balanced and long on the finish. While lovely to drink now, we recommend you set aside a few bottles for the cellar, because this beauty will still be going strong in another 25-30 years.

**MÉTHODE:** The grapes were field crushed and allowed to spontaneously ferment in ¾-ton lots. Each lot was punched down by hand four to five times a day for 23 days. The wine was pressed into 60% new French oak barrels (Taransaud and Demptos). The wine aged for 24 months with minimal intrusion. Following bottling, it aged another 12 months before its release.



### VITALS:

94% Cabernet Sauvignon

4% Merlot

2% Petit Verdot

Average Brix: 26.00

TA: .63

pH: 3.8

Alcohol: 14.2%

Unfiltered

840 cases