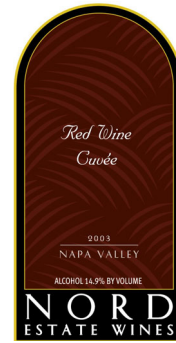




2003
Napa Valley
Red Wine Cuvée



NORD ESTATE WINES

Overheard around the Nord dining room table..."I think the reason we keep getting invited to all these dinner parties is that we always bring our Red Wine Cuvée."

Harvest Report

A challenge from start to finish, the 2003 growing season began with record spring rainfall, then unseasonable rain and cloudiness in July and August. Heat spikes in June and September had growers debating canopy management techniques. These vineyards' no-till floors and well-designed trellises allowed fine-tuning for optimal fruit quality.

Vineyard

Trio C Vineyards in Yountville benefit from an ideal combination of the ocean's cooling influence for crisp flavors and the upper valley's gentle warmth for full ripeness. At Page Nord Vineyards in the Oak Knoll District, a gravelly soil and complex cover cropping program achieve vines of moderate vigor. Part of the Nord Vineyards' portfolio for decades, great pride is shown by the vineyard workers who have nurtured these vines for so many years.

Vineyard Data

Location.....Yountville and Oak Knoll AVAs
Elevation.....80'-85'
Vineyard age...planted 1992 (ME) and 1997 (CS)
Soil type.....clay loam (ME) gravelly silt loam (CS)
Clone.....field selections
Rootstock.....5C (ME) and 110R (CS)
Spacing.....8 × 6 (ME) and 12 × 3 (CS)
Trellis.....vertical (ME) and split canopy (CS)
Orientation.....32° (NE-SW) and 90° (E-W)

Tasting Notes

This silky, smooth wine is full of flavor and pleasing tannins. Ripe red raspberry and black cherry nuances intermingle with dark chocolate and cigar box. The Cabernet Sauvignon in the blend gives a long, complex finish. The wine is very complimentary to good food. Drink now or cellar for 20 years.

Winemaking

The grapes were hand harvested in the cool morning hours. The wine was crafted in small, carefully nurtured fermentations. Punch downs were made by hand three times daily. A gentle drain and press avoided extraction of harsh components. A mix of new and old oak give medium tannins and a complete mouth feel. Wines were topped monthly and racked every 6 months. Bottle aging allowed complete harmonization of the wine's character.

Wine Data

Harvested.....10/27 - 11/2/2003
Harvest Brix.....24.5 - 24.9
Alcohol.....14.9%
Total Acidity.....0.62%
pH.....3.75
Barrels.....15% new French, 20 months
Bottling Date.....7/22/2004
Production.....435 cases
Composition.....56% Merlot
44% Cabernet Sauvignon

Nord Vineyards: Sustaining Napa Valley's legacy of world-class wine.