

WATERSTONE

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2003 CABERNET SAUVIGNON NAPA VALLEY

Vintage

The 2003 growing season began with a series of early heat spikes in March, followed by the wettest April on record in Napa Valley. A long, cool summer provided ideal conditions for flavor development ahead of sugar accumulation. Heat spikes in September helped move the harvest forward after many felt it would be a late year.

Vineyards

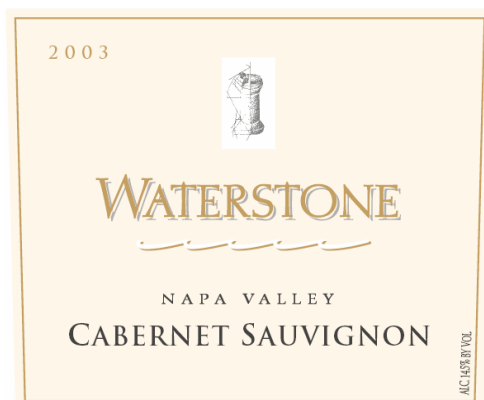
Well-established hillside vineyards are the foundation of this wine, giving the finished blend its intense inner core of fruit. The complexity and balance of the 2003 vintage was achieved through diverse sourcing; while a majority of grapes were sourced from Oakville and Rutherford, vineyards from Coombsville, Mt. George, Oak Knoll District, Stags Leap District, Pope Valley, and Napa Valley contributed to the final blend.

Vinification

The grapes were hand picked at optimum ripeness. Following destemming, the grapes were stainless steel-fermented and received extended skin contact before being transferred to barrels. The wine was aged in small French oak barrels for 18 months (85% new barrels) where the wine completed malolactic fermentation. The wine was racked prior to bottling.

Tasting Notes

Aromas of cedary oak, currants, black cherries and ripe plums suggest the fruit flavors to come, as does the intense, deep red color of the wine. Dense, mouth-filling cherries, plums, chocolate and tobacco marry with the oak nuances. The firm tannins underlying the wine's core provide balance, leading to a long, lingering finish.

A handwritten signature in black ink, appearing to read 'Philip Zorn', with a long horizontal line extending to the right.

Philip Zorn, Winemaker

Technical Data:

Varietal Composition	92% Cabernet Sauvignon 3% Merlot 3% Cabernet Franc 1% Malbec 1% Petit Verdot
Appellation	Napa Valley
Alcohol	14.7%
TA	0.62 g/100ml
pH	3.73
Oak Aging	18 months
Oak Cooperage	French oak, 85% new
Bottling Dates	May 23-25, 2005
Production	4416 cases
Suggested Retail	\$25