

Flying Cloud

TECH SHEET

2003

PASO ROBLES

**CABERNET
SAUVIGNON**



- Harvested by hand on October 2 and 3, 2003
- Vineyard Source: 77% Huerhuero Cabernet Sauvignon, 19% Penman Springs Petite Sirah, 2% Bien Nacido Pinot Noir, 2% Edna Ranch Pinot Noir, 1% Thomann Station Petite Sirah
- Average grape analysis – 24.1°Brix, 5.25 g/l T.A., 3.62 pH
- Aged in four-year old French oak barrels for 11 months
- Wine analysis – 13.5% alcohol, 5.78 T.A., 3.67 pH
- Bottled on September 14, 2004

This is the inaugural vintage of *Flying Cloud Cabernet Sauvignon*. Stylistically, the wine exudes varietal character and is unencumbered by excessive oak. The aromas and flavors are reminiscent of blackberry and sage. It has a deep, purple-ruby color from the addition of Petite Sirah and impeccable balance with soft tannins. The wine was made using the classic Bordeaux methods of production: fermentation in small stainless steel tanks, daily pump-overs, two weeks of skin contact, lightly pressed through a small basket press and aged in neutral French oak barrels. This is an easy to drink, fruit forward, lighter-style Cabernet Sauvignon.

398 cases produced.