

Winegrowing Information

After a mild winter with average rainfall, the early spring weather prompted the grapevines to bud very early. Then in April, conditions turned wet and cool until warmer weather finally arrived in June. After some light, unexpected drizzle in early September a period of warmth with dry, breezy days followed which kept growth right on track. A heat spike starting on September 13 intensified ripening and was followed by a second spike a week later pushing temperatures to some of the highest ever recorded. By judiciously waiting-out the heat, we extended the "hang-time" of our Cabernet grapes by two to three weeks, which was particularly vital for optimal flavor, tannin, and color development. We harvested our Cabernet Sauvignon and our blending varieties of Cabernet Franc and Petit Verdot between the 20th and 23th of October. In 2003, our crop was reduced principally due to variable weather conditions. We were able to control vine balance despite the seasonal temperature fluctuations. Nothing is spared to enhance grape quality: leaf thinning, deficit irrigation, cluster de-winging, cluster tipping and pinpoint delivery of water to specific vines. Although overall yields were lower than usual, the character and flavors of our grapes in 2003 were quite impressive.

Winemaker Tasting Notes

Winemaker Mark Herold comments " Lovely aromas of exotic mountain berries, blueberries, blackberries, black cherries, creme de cassis, sweet violets and hints of orange peel, licorice, spice and cocoa power. The entry is sweet and mouth filling while the mid-palate is both rounded and mouth-coating. Rich, lush and deep black, mineral infused flavors are quite expansive and are framed by surprisingly soft and silky tannins. The sweet fruit layers include mulberry, blackberry, cherry and plums with an enticing extraction of figs. This Cabernet Sauvignon is fresh and lively, with excellent acid balance and weight. The wine is broad and ripe, with well-intergrated flavors and a long, powerful, persistent finish that lingers on the palate with elegance and sophistication. This is a wine of both power and finesse that keeps evolving in the glass".

Grape Source

Kamen Estate Wines
Sonoma Valley

100% estate grown Cabernet at elevations from 800' to 1100'

Production and Technical Data

Alcohol: 14.9%%

Production: 1225 cases

Release Date: September 2006

K A M E N

E S T A T E W I N E S

Post Office Box 1404 ~ Sonoma, California 94576

707-933-1700 ~ Fax 707-933-1771

www.kamenwines.com