



**2003 Cabernet Sauvignon  
Stag's Leap District  
Napa Valley**

**Vineyard**

The Cabernet Sauvignon grapes for this wine came from the Annapurna Vineyard in the Stag's Leap District. The vineyard is on a south facing hillside location, taking advantage of the warm southern exposure, which was very important in the cool harvest of 2003. The vines were planted in the old style of Napa Valley--- wider spacing and thus bigger vines. It was planted on 5C rootstock using Cabernet clone 2. These vines have the advantage of producing many, small berried clusters which lead to more character in the wine. The yields are low at 3 tons per acre.

**Tasting Notes**

The 2003 vintage was a very cool year, with the grapes picked late—October 16. Fortunately the southern exposure of this vineyard had ample warmth and the grapes ripened fully. The characteristic Stag's Leap flavors are dark stone fruits and bramble berries. This berry aroma is especially present in the Renteria Cabernet. The mouth feel is also a classic Stag's Leap—plush mid-palate with full, rich but soft, velvety tannins.

**Statistics**

Composition	100% Cabernet Sauvignon
Vineyard	100% Annapurna Vineyard, Stag's Leap District
Alcohol	14.5%
Harvest Date	October 16
Cooperage	Aged 22 months in 40% New French Oak
Winemaker	Karen Culler
Production	109 cases
Suggested Retail	\$45.00

**RENTERIA WINES**