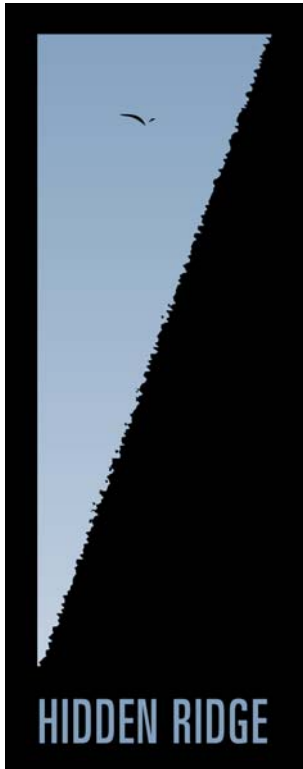


HIDDEN RIDGE

2003 Cabernet Sauvignon
West of Spring Mountain – Sonoma County



Tasting Notes: The finished wine bursts with ripe blue and black fruits and is underscored with lots of spice. The mouthfeel is soft and supple without being flabby. There's enough natural acidity to maintain interest across the palate and be a worthy foil for any rich and robust dish. Sip the wine by itself while savoring the company of friends or one of life's little successes.

Winemaking: Simple winemaking procedures showcase the vineyard in this wine. It fermented with native yeast in stainless steel tanks; lots of gentle pumpovers, an extended maceration of almost 40 days and malolactic fermentation completing the process. The wine was barreled in 80% new French oak for 18 months and bottled unfiltered and unfiltered.

Varietal: 100% cabernet sauvignon; clones 4 & 337

Vineyard: 100% Hidden Ridge Vineyard

Harvest Dates: October 15 & 25, 2003

Brix: 26.5

pH: 3.85

Total Production: 980 cases

Bottled: July 22, 2005

Total Acidity: .59

Finished Alcohol: 15.2%

Release Date: May 2006



Hidden Ridge Vineyard www.hiddenridgevineyard.com

For Sales and Marketing Information contact Vintage Point 707-939-6766, www.vintagepoint.com