



2003

G|E|N|E|S|I|S

by Hogue Cellars

Cabernet Sauvignon



THE NUMBERS

- › **Appellation:** Columbia Valley
- › **Varietal Percentage:** 77% Cabernet Sauvignon, 11% Syrah, 7% Lemberger, and 5% Merlot
- › **Harvest Brix:** 25.8°
- › **TA:** 0.61 g/100 ml
- › **pH:** 3.68
- › **Alcohol:** 14.7%
- › **Release Date:** December 2006

Columbia Valley, Washington

THE WINE

The 2003 Genesis Cabernet Sauvignon is what fine wines are all about. This is a spicy wine at its core with anise, clove and coffee bean accenting its bright fresh cherry and raspberry fruit flavors. It is a rich, full-bodied, expressive wine that still shows some finesse with fine, almost powdery tannins and well-integrated oak. Tobacco and black pepper linger on the finish. Pair this wine with grilled tri-tip steak, aged cheeses or dark chocolate.

VINTAGE AND VINEYARDS

The growing season of 2003 was the warmest of the last decade. The total heat unit accumulation (April 1 to October 31) was 15% higher than the average. A fairly cool spring was followed by a long, warm summer. It was also a dry year, with only 2 inches of rain compared to the 70-year average of 3½ inches. Perfect harvest conditions in September resulted in a vintage of great quality. Over half the Genesis 2003 Cabernet Sauvignon came from vineyards in the Horse Heaven Hills AVA: forty-five percent from Andrews and Rowell Vineyard, six percent from Champoux Vineyard and five percent from Zephyr Ridge Vineyard. Another twenty-five percent came from the Fries Vineyard in the Wahluke Slope AVA.

WINEMAKING NOTES

Our Genesis Cabernet Sauvignon was harvested the last week of September and the first week of October 2003. The lots were monitored carefully during the early extractive fermentation and pressed when the color was maximized but before the wine became too tannic. We then finished primary (alcoholic) and secondary (malo-lactic) fermentations in-tank for most of the wines, prior to being barreled-down. The wines were aged for 21 months in American oak, 35% of which was new oak and no barrels being older than four years. The wines were blended and bottled in August 2005.