

# 2003 Reserve Cabernet Sauvignon

Columbia Valley, Washington

## THE WINE

The Hogue 2003 Reserve Cabernet Sauvignon is made from grapes grown in the warm Horse Heaven Hills (54%), Wahluke Slope (32%), and Red Mountain (14%) growing regions. Aromas are of very ripe, fresh cherries and black olive with caramel and soft, aromatic cedar. This is a firmly structured wine, with ripe plum, cassis and black cherry flavors. The wine has excellent aging potential.

## VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than average summer. Cool weather in early September drew out the harvest allowing for longer hang time for the grapes, which intensified flavors. An unusually late warm spell in late September and October allowed ripening to finish well in all varieties. We combined Cabernet Sauvignon and some Malbec from the Andrews Vineyard in the Horse Heaven Hills with very ripe Cabernet Sauvignon from the Fries Vineyard in the Wahluke Slope to form a rich and well-structured core. A bit of soft Cabernet Sauvignon from Red Mountain rounds out the wine. These sites have been designated "Reserve" vineyards for their consistent production of excellent fruit, and for the growers' commitment to quality.

## WINEMAKING NOTES

After crushing, the juice fermented on the skins with a combination of Pasteur Red and D254 yeasts for an average of five days at no more than 90 degrees. Malolactic fermentation took place in-barrel. Then the wine aged in a mixture of new French and American oak barrels for a total of 26 months. The wine was then carefully racked out of barrels and bottled unfinned and unfiltered.

## WINE DATA

Appellation: Columbia Valley

Varietal Percentage: 90% Cabernet Sauvignon, 8% Malbec, 1% Merlot, and 1% Syrah

Harvest Brix: 27.4°

TA: 0.59g/100 ml

pH: 3.66

Alcohol: 14.9%

Release Date: February 2006

HOGUE  
**RESERVE**