

2003 Cabernet Sauvignon

Key Facts:

- Napa Valley (300 case production)
- 100% Oakville Cabernet Sauvignon
- Aged for over 24 months in 100% French Oak Barrels (50% new)
- The style is elegant, soft and keeps evolving, old world style. Decant 20 minutes ahead of serving.

History: The 2003 growing season started with bud break in April, warm temperatures in May, and a considerable decline in temperature in June. In July, it warmed up again and allowed for a nice, long growing season. This allowed for ripe, concentrated flavors in the fruit when was picked.

Finish: After in French Oak barrels for over 24 months, Miles & Marko lightly filtered this lot just before bottling.



Technical Facts:

Alcohol:	13.9 Alc. By Vol.
Bottle Size:	750 ml / 12 Pack
Appellation	Oakville
Retail Price:	\$48 (California Suggested Retail)

Tasting Notes: Look for enticing aromas of dark plums, black cherries with a hint of clove which follows through in flavor. The tannins are very balanced and well integrated in the wine which allows for a lush, round mouth-feel and leads into a nice, long, lingering finish.

Scores / Ratings: Charbay does not submit its wines for scoring.

Serving Suggestions: We recommend decanting for 20 minutes before pouring to allow all of the nuances of the wine to be revealed. The 2003 Cabernet Sauvignon pairs very nicely with richly flavored meats such as rib eye steaks, duck, and lamb as well as with a pizza margarita.

CHARBAY WINERY & DISTILLERY[®] is family owned and operated by Miles, Susan, and Marko Karakasevic. The family blends Miles' European traditional ways with the exciting can-do spirit of California. They are known for small, handcrafted releases of wines, ports & spirits such as vodka, Pastis, whiskey and rum.

Visits, by appointment, are always welcome.