



2003 MERITAGE DRY CREEK VALLEY

GRAPES 52% Merlot, 41% Cabernet Sauvignon, 3% Malbec, 2% Cabernet Franc, 2% Petit Verdot

APPELLATION Dry Creek Valley

HARVEST September 20 – October 11, 2003

FERMENTATION Fermented 15 days at 85°F

BARREL AGING 24 months in French and American oak

ALCOHOL 14.5%

TOTAL ACIDITY 0.57

PH 3.83

RESIDUAL SUGAR Dry



90 Points, "ONE PUFF"

Connoisseurs' Guide to California Wine

GOLD MEDAL, BEST OF CLASS

Los Angeles Wine Competition

GOLD MEDAL

San Francisco Chronicle Wine Competition

GOLD MEDAL

New World International Wine Competition

WINEMAKER COMMENTS

The 2003 Meritage is our first vintage incorporating Malbec into the blend. The addition of this varietal adds additional layers of depth and complexity to this stylish and elegant wine. The aromas begin with ripe black cherry and finish with vanilla and a hint of mocha. On the palate, bright currant and plum flavors lead to cedar and tobacco notes. This wine is seamless and well-integrated from beginning to end and should age and develop beautifully for several years to come.



POST OFFICE BOX T
3770 LAMBERT BRIDGE RD
HEALDSBURG, CA 95448

TELEPHONE 707.433.1000
FACSIMILE 707.433.5329
WWW.DRYCREEKVINEYARD.COM