

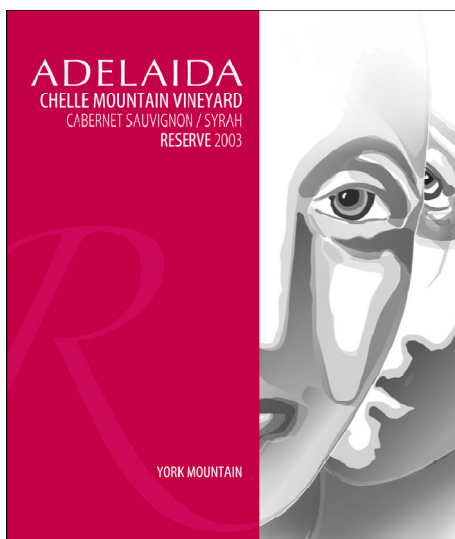
CABERNET SAUVIGNON/SYRAH RESERVE 2003

Chelle Mountain Vineyard

Cabernet Sauvignon 67%, Syrah 33%

Here at Adelaida, we take great care to reserve wines in our cellar. Our winemaker periodically tastes the older vintage wines, and when they are drinking beautifully, we re-release them to club members. We know how difficult it is for you at home to cellar wine, and it's not easy to save a bottle that is staring you in the face every day. That being said, we've done the hard job for you! We tasted this Cabernet Sauvignon/Syrah Reserve 2003 and thought it was absolutely great. Since we are sending the 2005 vintage of the same wine, we thought it would be fun for Viking members to compare the young against the "old".

At the urging of our then Australian assistant winemaker, Sam Scott, we decided to make our first Cabernet Sauvignon/Syrah blend in 2003. We co-fermented the cabernet sauvignon and the syrah in the same five ton open top fermenter (2/3 Cabernet Sauvignon and 1/3 Syrah) on native yeast for 14 days to fully integrate the two distinctive wines. We then pulled the free run wine from the fermenter and aged it on its lees for 22 months in French oak barrels before bottling. The ultimate result yields a blend of jammy flavors (think blackberries) and Christmas baking spices. The cool York Mountain Cabernet adds a crisp cracked pepper thread to the soft cedar flavors of the Syrah's berry purity and gamey nuance.

**VINEYARD DETAILS:**

AVA: York Mountain
 Vineyard: Chelle Mountain
 Elevation: 1,500 feet
 Grade: 30%
 Soils: Clay Loam & Calcareous Limestone
 Clones: 7, 8, and Shiraz 1
 Rootstocks: 3309 and 5C
 Planted Acres: 10 Cabernet Sauvignon,
 3 Syrah

VINTAGE DETAILS:

Variety: Cabernet Sauvignon 67%,
 Syrah 33%
 Cases: 192 cases produced
 Release Date: April 1, 2007
 CA Suggested Retail: \$55

HARVEST DATES:

October 8th, 2003

TECHNICAL DATA:

Alcohol: 15.6%
 pH: 3.6
 TA: 6.5 g/L
 Brix: 26°
 Yield: 2 tons/acre
 Fermentation: Co-fermented in five ton
 open tanks, native yeast

COOPERAGE:

Barrel aged 22 months in 100%
 French oak (30% new).
 Bottled: August 14th, 2005, Unfined,
 Unfiltered.