



2003 Napanook

Napanook is made solely from grapes grown at the historic Napanook Vineyard in Yountville, Napa Valley. Napanook is blended from blocks in the vineyard that were carefully selected for their lively fruit, soft tannins and early maturing characteristics.

The 2003 vintage has a dark garnet color, with a nose of vanilla bean, cedar and red fruit. The tannins are soft yet broad, and complement the cherry and currant notes that develop on the palate. The intense fruit flavors continue well into the finish, enhanced by a hint of spicy cinnamon.

The 2003 blend is comprised of 91% Cabernet Sauvignon, 4% Cabernet Franc, 4% Petit Verdot and 1% Malbec. No Merlot was used in the blend this year.

This wine is created to be consumed young, and enjoyed with food, but will also age well for up to 10 years. Christian Moueix recommends decanting the wine before serving to allow it to reach its full potential.

Vintage Summary:

Between November and May, the vineyard received over 35 inches of rain, with December alone seeing over 16 inches. During the first six months of the vintage, there were 91 days of rain, with 9 days over 1 inch. April not only brought over 5 inches of rain, but was recorded as the coldest in decades. With cool spring temperatures, bloom occurred late in May – long after the rains had passed. Summer temperatures were above average, with 7 days topping 100°F between June and September. Steady temperatures allowed the fruit to mature slowly and evenly. October was exceptional - warm and dry, so the grapes were able to linger on the vines until perfect ripeness.

BEGINNING DATE OF HARVEST: October 3

FINAL DATE OF HARVEST: November 2

PERCENTAGE OF NEW BARRELS: 20%

TIME IN BARREL: 15 months

BOTTLING DATE: June 2005

9-LITER CASES PRODUCED: 3600

RELEASE DATE: May 2006