



◀ WEST Cabernet Sauvignon Reserve Vertical Vintage Collection

2003

2003 WEST Cabernet Sauvignon Reserve experienced a growing season with dramatically changing weather producing small clusters with great intensity and flavor development. After two years of barrel-aging and four years of bottle-aging, this vintage developed deep flavors of dark berries, laurel and olives. Now this is a rare library wine in our collection and even more of mature plum and dark figs in its character, making it perfect paired with aged cheeses.

2004 WEST Cabernet Sauvignon Reserve is a full-bodied wine with flavors of ripe dark cherries, notes of dark chocolate and olive. As a fine wine should, the tannins have softened leaving a desired balance between fruit and structure. 2004 was an even growing season allowing the grape to mature and adding good flavor concentration. This vintage is more fruit forward than the vintages immediately before and after making it easy to pair with any meal.

2004

2005

The 2005 West Cabernet Sauvignon Reserve was selected at a blind tasting to be served at the Nobel Awards Banquet in Stockholm 2010. The full-bodied wine has flavors of ripe black cherries and raspberries, laurel, tobacco, cedar and some spicy notes. The 2005 growing season had a long nice fall allowing the grapes a long “hang-time” which added even more complexity to the grapes. As usual the wine aged two years in oak barrels and several years in the bottle before release.

2006 WEST Cabernet Sauvignon Reserve is a vintage that was recently released after two years in French Oak barrels and four years of bottle-aging. This is a big vintage with rich tannins and bold flavors of ripe dark cherries, laurel and olive. It shows a deep beautiful color and is a complex wine which will continue to evolve over the years as its older vintage siblings. Enjoy now after decanting, or cellar for additional years.

2006



The Cabernet Sauvignon grapes are grown on our hillside estate in the northern part of Dry Creek Valley, Sonoma County, CA. They acquire full and complex flavors as they ripen 300 feet above the valley floor and the morning fog. For our Reserve we pick the grapes from a selected parcel on the west facing slope.