



## ◀ 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 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 bay leaves, dark chocolate and nuts. The tannins have softened leaving a desired balance between fruit and structure. 2004 was an even growing season, warm and dry, allowing the grapes to mature well before the fall rains. 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 six years of bottle-aging. This big vintage has very rich tannins and was released a year after the 2007 vintage as it was still too tight at the usual release schedule. It is a wine with a lot of complexity with bold flavors of ripe dark cherries, laurel, olive and cedar, as well as coffee, muscot and licorice. This vintage will continue to evolve over many 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 hand-pick the grapes from a selected parcel on the west facing slope with iron rich igneous soil. All aging is done in French oak Barrels, 50% new and 50% used once.