



PEACOCK FAMILY VINEYARD
2003 Cabernet Sauvignon

Peacock Family Vineyard is a six acre hillside Cabernet Sauvignon vineyard in the Spring Mountain District of Napa Valley. The 2003 Cabernet Sauvignon displays the power and finesse for which this vineyard is known.

Vineyard:	6 acres planted entirely to Cabernet Sauvignon
Elevation:	1,000 Feet
Blend:	100% Cabernet Sauvignon from the Estate Vineyard
Appellation:	Spring Mountain District, Napa Valley
Barrel Aging:	24 months in 50% new French oak and 50% once-filled French oak
PH:	3.91
TA:	5.0 g/L
Alcohol:	15%
Filtration/ Fining:	Unfiltered, fined with one egg whites per barrel
Suggested Retail:	\$75
Cases Produced:	600

The Vineyard:

Peacock Family Vineyard is a six acre hillside Cabernet Sauvignon vineyard in the Spring Mountain District of Napa Valley just west of the town of St. Helena. This mountain vineyard is at an elevation of 1,000 feet. The terraced vineyard rows are configured south by southeast. The vineyard was planted in 1989 on Freedom rootstock with Clone 7 Cabernet Sauvignon at a density of 950 vines per acre. The vines are cane pruned and trellised with three wires in the vertical shoot. The Vineyard averages 12 tons per year. Peacock Family Vineyard employs sustainable vineyard management practices.

The Winemaking:

Harvest typically begins in the middle of October, with at least two passes through the vineyard, all carefully by hand. The grapes are sorted in the field and again at the winery. A 50 degree cold soak precedes native wild yeast fermentation. The must is pumped-over twice per day until dryness reaching a maximum temperature of 82 degrees. The wine is macerated at an elevated temperature for three to five days, and then drained overnight. The free run is barreled down for 24 months of aging.