

# STATURE

## RED WINE NAPA VALLEY

2003

Stature represents the pinnacle of Kendall-Jackson winemaking excellence. Created from only our finest estate vineyards and handcrafted without compromise, it offers the ultimate expression of wine artistry.

### VINEYARD PROFILE

Much of Napa Valley's reputation for outstanding Bordeaux-style wines can be attributed to the stellar combination of rich complex fruit and tannins. Intense dark berry tones and concentrated tannins are coming from the mountain appellations of Mount Veeder and Atlas Peak. The Atlas Peak volcanic soils along with Veeder's ancient sedimentary marine soils, combine to produce rich, dark, full and complex wines.

Sonoma's Knights Valley, also of volcanic origin produces outstanding Cabernet Franc and Merlot, each of which was blended to strengthen the tannin structure and raise the fruit complexity to the next level.

### WINEMAKING

Pre-fermentation cold-soak, warm fermentation in stainless steel tanks for 7-9 days, and 14 days extended maceration on the skins translate to concentrated flavor and color, added layers of complexity and lush, voluptuous tannin development. After gentle pressing, the wine was racked directly into small French oak barrels (81% new) and aged for 19 months in thin-staved, heavily-toasted Château-style barrels adding rich, balanced oak accents, a rounded texture and a serious, lingering, integrated finish.

### ACCOLADES

**92-94 Points** - "Outstanding wine of exceptional complexity and character. In short these are terrific wines. Exhibits copious quantities of cassis fruit along with notions of smoke, earth, licorice, minerals and flowers. This impressive, large-scaled, rich, age worthy 2003 should evolve for a minimum of two decades." Robert M. Parker Jr.'s *The Wine Advocate*, Feb. 2005

**Superior/Exceptional** - "Very rich and deep...quite aggressive and punchy."

Jancis Robinson, *JancisRobinson.com*, June 2006

### WINE STATISTICS

**Composition:** 80% Cabernet Sauvignon  
10% Cabernet Franc  
5% Merlot  
5% Petit Verdot

**Appellation:** Napa Valley

**Oak Aging:** 19 months in French (81% new) oak

**Harvest Brix:** 25.8°

**Skin Contact:** 14 days

**Alcohol:** 14.6%

**T.A.:** 0.58g/100ml

**pH:** 3.64

**Production:** 395 cases