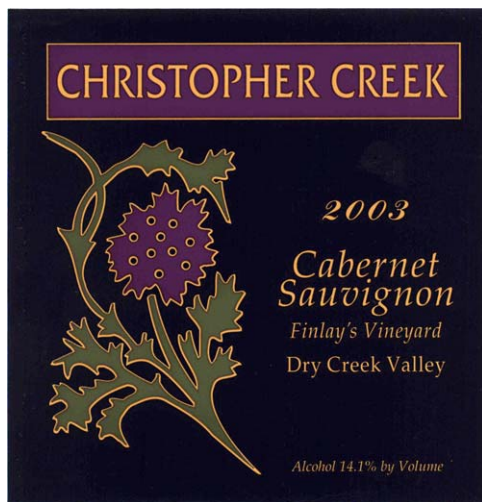




Christopher Creek Winery

2003 Dry Creek Cabernet Sauvignon



Our 2003 Finlay's Vineyard Cabernet is produced from grapes grown in red soils (terrior*) on the Eastern slopes of Bradford Mountain overlooking Dry Creek Valley and shows the characteristics of a "serious Cab". Finlay is the Rhodesian Ridgeback who guards the vineyard. The vines are over 30 years old and the grapes produce wine with intense aromas and tastes of blueberry, boysenberry, cassis and plum with spicy, cedar and clove overtones. The wine is 95% Cabernet, 5% Merlot with a field blend of Cabernet Franc, and has been aged for 18 months in French oak barrels. The concentration and ample tannic structure should allow for 8 to 10 years of bottle aging.

Red meat dishes are the pairing of choice for the 2003 Cabernet. Try it with steak, prime rib or a barbecued tri-tip.

Our 2002 Vintage

GOLD MEDAL- San Francisco Chronicle Wine Competition, February 2005

GOLD MEDAL-Grand Harvest Awards, February, 2005

SILVER MEDAL- Tasters Guild , May 2005

Our 2001 Vintage

SILVER MEDAL- San Francisco Chronicle Wine Competition, January 2004

SILVER MEDAL- Riverside International Wine Competition, April 2004

SILVER MEDAL- Orange County Fair, June 2004

Our 2000 Vintage

GOLD MEDAL- Tasters Guild International May 2003

*terrior is defined here by soil, slope, drainage, sun exposure and climate characteristics of a growing area. These characteristics can provide a grape variety with a unique personality. A wine made with such grapes is said to have a "gout de terrior" or "the taste of where it comes from".

Harvested September 2003, 3.5 tons/acre

Aged 18 Months in French Oak Barrels

378 cases Produced

Released January 2006