



CHARLES CREEK

VINEYARD

2003

Miradero

A Blend of Cabernet Sauvignon & Merlot
Sonoma County

Winemaker: Kerry G. Damskey
Production: 400 cases
Date of Bottling: October 11, 2005

The Vineyards: 64% Mountain Terraces-Mayacamas-Sonoma Valley (Cabernet Sauvignon)
26% Sangiacomo Vineyard-Sonoma Valley-Carneros, 10% Dry Creek Valley (Merlot)

The Vintage: In the vintage of 2003, a late bud-break arrived after a cold, wet April, followed in late May and early June by unseasonal heat. Assuming that the remainder of summer would be equally hot, growers expected that the season might be a short one and harvest would be early, but persistent morning fog kept Summer temperatures moderate and maturation in the vineyard turned out to be ideally slow.

The Blend: 64% Cabernet Sauvignon, 36% Merlot

Winemaking: 100% Open Top-Punch Down Tank Fermentation
24 months in French Oak Cooperage

The Wine: With the release of this 2003 vintage, Miradero has evolved from the Merlot dominated model of the legendary 2001 (voted Best California Merlot-CA State Fair) to a more “Medoc” style wine with a higher proportion of Cabernet Sauvignon. This classic Bordeaux blend combines the best of both old world and new. With a hefty 36% Merlot component, Miradero owes as much to the traditions and heritage of the Right Bank, such as St. Emilion, as it does to the more Cabernet-centric Left Bank but the rich black fruit and ripe, plush tannins speak of the climate and terroir of Sonoma.

The wine opens invitingly with a deep ruby color and aromas of summer blackberries with hints of vanillin and dark roasted espresso beans. Ample body in the mouth is supported by fine-grained, well integrated tannins while the flavors follow through with a dark fruit, black cherry and berry theme accented by notes of bittersweet cocoa and sweet spice and a long, lingering, harmonious finish.

While the fruit-forward ripeness and well-filled texture of this wine might lead to enjoyment this very evening, the richness and refined tannin structure would allow an additional 5-7 years of evolution in the cellar.

Lamb loin chops or beef filet would pair wonderfully with the 2003 Miradero; a rich Bordelaise sauce or a touch of bleu cheese compound butter might just kick it up a few notches

The Stats: Alcohol: 14.4%
Total Acidity: 6.5 G/L
pH: 3.6
RS: .03

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