



## 2003 State Lane Vineyard Red Table Wine

- **Appellation: Yountville**
- **Barrel Age: 20 Months in new French Oak**
- **Blend: 90% Cabernet Sauvignon, 10% Merlot**
- **Alcohol: 13.5% by Volume**
- **PH: 3.64**
- **Production: 145 cases**

### The Estate

We were fortunate to have been able to purchase the historic Beringer State Lane Vineyard property in May of 2000. This land was first leased by Beringer in 1972, becoming the cornerstone for the Beringer Estates Private Reserve Cabernet Sauvignon program for over 20 years. Recognizing the potential of the site, in 1979 Beringer also began bottling the State Lane Cabernet Sauvignon as a single vineyard designated wine.

### The Story and the Team

Starting in 2001 under the watch of the world-famous winemaking team of **Helen Turley** and her husband **John Wetlaufer**, the renowned 20-acre Beringer State Lane Vineyard was replanted to Cabernet Sauvignon, Merlot and Cabernet Franc, in tightly spaced 3 ft. by 5-1/2 ft. rows with 2,640 vines/acre. The vineyard is farmed by Pina Vineyard Management Company; renowned vineyard managers for several of Napa Valley premium wines.

### The Wine

The grapes were harvested in 2003 after a very hot summer. The two year old Merlot was picked only a short 106 days from bloom and the Cabernet Sauvignon was picked after only 128 days from bloom. We applied draconian selection techniques to reduce the yields only to the optimal physiologically mature clusters. Sorting was done first by bunches to remove irregular ripened fruit and any leaf material and then put through a de-stemmer. The wine was cold soaked for 7 days in open top fermenters at Marcassin Winery. We continued with 15 days of alcoholic fermentation using wild yeasts only with daily pump-overs. The free-run juice was transferred by gravity flow into 100% new Taransaud French oak barrels where it was then allowed to continue its development through malolactic fermentation. Helen Turley had lovingly nurtured the *elevage*, blending 90% Cabernet Sauvignon and 10% Merlot post-malo. The wine was bottled without fining or filtration in April, 2005.