

# PEDRONCELLI

ALEXANDER VALLEY  
CABERNET SAUVIGNON

MORRIS FAY VINEYARD

2003



ALC 13.8% BY VOL.

*Sonoma County*

## Morris Fay Vineyard

Located east of the winery in northern Alexander Valley, near Geyserville, the Fay family has maintained vineyard there for over 50 years. This appellation has been recognized as one of California's finest sites for Cabernet Sauvignon grapes. Morris Fay began selling fruit to the Pedroncellis in the 1970s but emerged over 15 years ago as a prime source of cabernet sauvignon. The wines made from this vineyard have consistently revealed distinct spice and fruit qualities, quite singular among the other Cabernet Sauvignon lots.

## Winemaking

The fruit was harvested over two days at the end of September, 2003. Following fermentation in stainless steel tanks, the wine was transferred to medium toast French and American oak barrels to age for fifteen months. This length of time gave the wine a chance to develop smoother tannins and take on a subtle spiciness from the oak. Bottled and cellared for just over one year before its release, the wine is ready to drink now or age for ten or more years in the cellar.

## Technical Information

Appellation: Alexander Valley, Sonoma County  
Composition: 100 percent Cabernet Sauvignon  
Barrel Aging: Fifteen months  
Alcohol: 13.8% pH: 3.53 Total acidity:  
.63g/100ml  
Bottled: July 2005 Production: 230 cases

### **Tasting Notes:**

“Deep ruby red in color, our Morris Fay Cabernet Sauvignon is rich in aromas of ripe cherry, nutmeg, and toasty oak. Forward tannins create richness on the palette followed by long-lasting spice and berry flavors lingering on the finish. This Cabernet typifies the richer, spicier flavors of Alexander Valley fruit.”