

Destino

The journey is the destination...

The Vineyard ~

The 2003 Destino Napa Valley Cabernet Sauvignon comes from two meticulously farmed vineyards, both in the acclaimed Coombsville region of southeastern Napa Valley. Offering excellent soil and climate conditions, these vineyards are situated at elevations of 300 and 500 feet. Adding to the wine's complexity and structure, the 2003 vintage has been crafted using three distinctive clones: 337, 4 and 8, each contributing a unique expression of Coombsville Cabernet.

The Wine ~

From the hand-harvesting of the fruit at 25 and 26 Brix, to the fermentation with Bordeaux red yeast, thrice-daily pumpovers, and extended maceration or "cuvaision," this wine was crafted using traditional Bordelaise techniques. The wine was barrel aged in 100 percent French oak with a mixture of wood types: Never, Center of France, and Limousin origins. The wine was subtly enhanced by a combination of French coopers (Nadalie, Vicard, and Taransaud) each employing distinctive toasting techniques.

Tasting Notes ~

This sumptuous Cabernet Sauvignon is the most structured wine we have ever crafted. Striking an elegant balance between lush dark fruit components and firm tannins, the wine offers nuanced flavors of red currants and chocolate that linger long on your palate. To enjoy in its robust youth, we suggest decanting this rich, layered wine prior to drinking. To experience a more refined incarnation, cellar for up to a decade.



www.DestinoWines.com

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