



## 2003 PAHLMAYER PROPRIETARY RED

### TECHNICAL NOTES:

<b>Release Date:</b>	October 1, 2006	<b>Bottled:</b>	April 25, 2005
<b>Suggested Retail:</b>	\$110 per bottle	<b>Alcohol:</b>	15.1%
<b>Winemaker:</b>	Erin Green	<b>pH:</b>	3.90
<b>Harvest dates:</b>	September 17 to October 28, 2003	<b>Total Acidity:</b>	0.555
<b>Composition:</b>	86% Cabernet Sauvignon, 6% Merlot, 4.5% Cabernet Franc, 3% Petit Verdot, .5% Malbec	<b>Crushing Regime:</b>	100% de-stemmed
<b>Vineyard</b>		<b>Prefermentation</b>	
<b>Composition:</b>	Waters Ranch, Stagecoach, Rancho Chimiles	<b>Maceration:</b>	4-5 days cold soak, depending upon flavor extraction
		<b>Fermentation:</b>	100% Wild, Native Yeast

### IN THE PRESS:

In the December, 2005, issue of the Wine Advocate, Robert Parker noted:

*... The 2003 [Pahlmeyer] Proprietary Red (86.5% Cabernet Sauvignon, 6% Merlot, and the rest Cabernet Franc, Petit Verdot, and Malbec, aged in 100% new Taransaud barrels) is a killer. Deep ruby/purple-colored, with a big, smoky, fragrant nose of creme de cassis, smoked meats, plum, and licorice, it boasts great intensity, rich, full-bodied, powerful flavors, decent acidity, moderate tannin, and tremendous persistence. It has put on weight since I tasted it last year out of barrel, and should drink well for 15 or more years.*

In the May/June, 2005, issue of the International Wine Cellar, Steven Tanzer noted:

*... Good full medium ruby. Blackcurrant, blackberry, licorice, minerals, violet, smoke and leather on the nose. Sweet and supple, with flavors of crushed dark berries and shoe polish. Lusher and more stuffed than the 2003 merlot, but kept fresh by an edge of acidity. Finishes long, bright and firm, with building tannins and notes of licorice and shoe polish.*

In Wine Spectator Insider, Volume 2, Number 18, September 6, 2006, James Laube noted

*... Plump, ripe and generous, with fleshy currant, blackberry and black cherry fruit that's supple and focused, ripe without going overboard. Finishes with a burst of sweet ripe currant, blackberry fruit and ripe tannins.*

### AVAILABILITY:

The Pahlmeyer 2003 Proprietary Red will be available beginning October 1, 2006 directly from the winery and through our network of fine restaurants and retail merchants around the world. For further information, please visit us at [www.pahlmeyer.com](http://www.pahlmeyer.com).