

FOREFATHERS

Alexander Valley

CABERNET SAUVIGNON

2003



FOREFATHERS 2003 CABERNET SAUVIGNON ALEXANDER VALLEY, CALIFORNIA

PHILOSOPHY:

Forefathers Cabernet Sauvignon comes from a single vineyard on a small knoll in the Alexander Valley. From this knoll we selected the east facing slope to avoid the hot afternoon temperatures that can lead to dehydration and elevated sugars. This knoll is east of the town of Geyserville and is comprised of a gravelly loam soil, which allows for good drainage, great exposure of the clusters due to the open canopy and long hang time. The Cabernet Sauvignon by Forefathers is one of three single vineyard wines produced by Goldschmidt Vineyards. The Forefathers' wines include Sauvignon Blanc from Marlborough, New Zealand, a Shiraz from McLaren Vale, Australia and Cabernet Sauvignon from Alexander Valley, California.

This wine is 100% a single vineyard, single varietal and single vintage; very easy to remember but very unusual these days.

"FOREFATHERS" means "the best appellation, or the forefather appellation, for that varietal in the New World".

WINEMAKING:

Forefathers' wines have structure, intensity and complexity. Only ripe grapes with full maturity and well-developed flavors are selected. Ripeness means very round supple tannins, which result in an elegant entry and powerful, rich finish. The fruit was hand harvested and macerated for 3 weeks. We only use the first juice from the tank for barrel aging. We barrel aged the wine for 16 months during which time the wine was gravity racked three times barrel to barrel.

CHARACTERISTICS:

The 2003 harvest was a classic Northern California vintage, it offers ripe, rich, exuberant, full throttle, intensely flavored wines. The wine is voluptuous, showing soft berry fruit in the front of the palate. The middle palate has flesh, weight and richness, resulting in power. The tannins are balanced, supple and ripe, leading to a complex wine with many layers; velvety, silky, and seamless from front to back of the mouth.

WINEMAKER COMMENTS:

"The site is unique in that it allows for a very long hang time between flowering and harvest. It therefore allows the vine to maximize flavor and tannin development leading to a very rich and yet supple wine. Great vineyards are naturally balanced, produce smaller than average berries and produce vines that expose the cluster to the sun correctly in each vintage. 2003 was characterized by a temperate spring and summer, followed by a nice warm fall harvest. In combination with a small crop, there was an early maturing of tannins. Very similar to 2002 in flavor profile, this is a very elegant Cabernet Sauvignon vintage with a great deal of underlying power. 2003 was also a very small vintage and as a result more of our most powerful components from a more northerly aspect of the same block were included. I hope you enjoy our efforts."

Nick Goldschmidt

A NEW TRADITION

2003 "Gold Medal" [2007 San Francisco Chronicle Wine Competition](#)

2003 "90" points [Wine Enthusiast](#)

2002 "Gold Medal" [2006 Indy International Wine Competition](#)

2001 "Silver Medal" [2005 Indy International Wine Competition](#)

2000 "90" points [Wine Enthusiast](#)

1999 "92" points [The Wine Spectator](#)

1998 "90" points [The Wine Spectator](#)

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