



PENTAD 2003

VINEYARDS: All Walla Walla Valley sites

GRAPES: Cabernet Sauvignon 55%, Merlot 13%, Carmenere 6%, Cabernet Franc 13%, Malbec 13%

VINTAGE SEASON: Very warm vintage, above average heat units

HARVEST METHOD: Hand picked

BARREL MATERIAL: French oak

TIME IN CELLAR: Bottled July 2005

AROMA: Red and Black currant, fennel, hints of blue berry

TASTE: Red raspberry, blackberry, vanilla

ALCOHOL %: 13.8

LOT SIZE: 592 cases, 6 x 750ml

WINEMAKER'S NOTES

The 2003 is the most open of the three Pentad vintages to date. It offers inviting accessibility, accenting warm, ripe tones and expansive fruit characters. Red and blackcurrant dominate the nose, interwoven with tropical passionfruit and hints of blue berry. Sweet baking spice and light notes of fennel and licorice round out the aroma. I find red raspberry, vanillin, and light smoky notes by mouth. The structure is broad, balanced, and elegant yet very persistent and generous. Overall, a beautiful representation of the nature of this very warm vintage year.

CASEY MCCLELLAN / WINEMAKER - OWNER

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