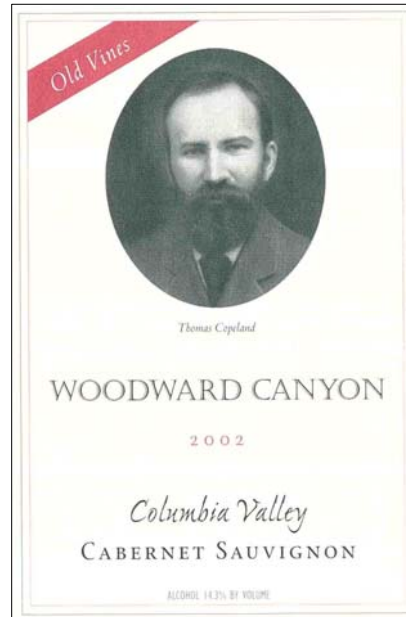


WOODWARD CANYON



Varietal Composition

100% Cabernet Sauvignon

Bottling Date

September 17, 2004

Alcohol

14.3 % by volume

Time in Oak

22 months

Release Date

May 1, 2005

Production

870 cases 750 ml

84 cases 1.5L

This 2002 Columbia Valley Cabernet Sauvignon was produced from grapes that were planted in the early 1970's, and are some of the oldest in Washington State. The grapes were harvested from Champoux Vineyard (75%) and Sagemoor Vineyard (25%), both on elevated bench land overlooking the Columbia River in southeastern Washington.

This wine was pumped over and punched down three times per day in small stainless steel tanks. Average brix was in excess of 25 degrees, with harvest completed by mid October. Fermentation and maceration ranged from ten days to almost thirty days, depending on lots. After pressing and racking, the various lots were moved to new French chateaux barrels for aging and maturation. In early September 2004, this wine was raked from barrel, assembled and bottled on the 17th of September, 2004.

The 2002 "Old Vines" Cabernet Sauvignon is a rich and powerful successor to the 2001 "Old Vines". The 2002 vintage was warmer than 2001 and this wine reflects that. Flavors of ripe black fruits and cassis marry with spicy oak and vanilla. The color is dark purple and the flavor is concentrated, rich and long; the texture is supple and silky but the wine still has fantastic grip. This red wine will benefit greatly from additional cellaring and, with proper storage, should last fifteen years or more.

The Reviews:

Tastings Beverage Institute, July, 2005

Brilliant ruby red-violet hue. Black currant, black cherry, leather and carnation aromas. Medium-full with excellent concentration, this offers layers of flavor with delicious varietal fruit and a lengthy, beautifully structured finish offering great persistence of fruit, youthful tannins, nicely integrated oak and a lively streak of acidity. Classy!