

# MEEKER

## 2003 "Great Cabs" Cabernet Sauvignon

cold soak  
7-10 days  
most reds  
ton 36

correct  
for  
blend  
before  
ferm.



problem is  
use fruit  
only  
once a harvest

post ferm.  
maturation  
3-4 months.  
we found  
6 in one  
cab was  
overkill.

Varietals:	88% Cabernet Sauvignon, 8% Merlot, 4% Cab Franc
Alcohol:	14.2% by volume
Production:	535 cases
Appellation:	Mendocino County
Oak Program:	45% new, 55% 3-4 year old French oak
Bottling Dates:	November, 2007

### Tasting Notes:

Just off the production line, Meeker hails two great cabs: one is the Model Y Checkered Cab on the label and the other is a 2003 Mendocino County Cabernet Sauvignon in the bottle. Both are sleek, sexy, and built to last. One has notes of black cherries and plums surrounded by toasty French oak, the other charges by the 1/10 of a mile. This cab's finish is long, lingering, and will last until the next sip. So, sit back and enjoy, the meter is running and Meeker is in the driver's seat!

### Comments:

To hail truly great cabs, you have to think Meeker!

## THE MEEKER VINEYARD

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