



## Deep Creek Wine Estate - 2003 Z2 Zweigelt/Cabernet Sauvignon Family Reserve

Newly released in 2013



Both the fruit-forward and racy character of the Zweigelt and the spicy, earthy and full bodied structure of our Signature Cabernet Sauvignon inspired the “Z2” for the first time in 2003.

Zweigelt grapes from our Deep Creek Vineyards were harvested between Oct. 27th and Nov. 1st, at an average sugar level of 24.1%, and fermented on the skins for 10 days. The Cabernet Sauvignon grapes were harvested from the same vineyards on November 7th at 24.9% sugar, with a fermentation and maceration on the skins that lasted 14 days. Both the Zweigelt and the Cabernet Sauvignon went through malolactic fermentation, which emphasizes the wine’s softness and builds complexity. Aging was done for 12 month in one vintage medium toast French oak, bringing out the wine’s fruit and round structure with a hint of vanilla.

At 70% of the blend, the Zweigelt provides the top notes of blackberry, raspberry and cocoa, with a lingering impression of fruit on the palate. The 30% Cabernet Sauvignon adds earthiness, nice structure and great balance to the blend, giving it a very good long finish and silkiness. The wine matches beautifully with red meats and game, tomato-based sauces and stews, hard, aged cheeses, and chocolate desserts. It is drinking very well now. We expect it to last in the cellar until at least 2020.

Harvest	November 7 2003
Avg.sugar	24.6
Bottling	Nov 7 2004
Cases	190
Alc/Vol	12.6 %
Residual sugar	2.1 g/l
Acid	6.5 g/l
Cellar Potential	20 + years