



WINE A great value, the 2003 A to Z Claret is a choice blend of six different varieties (33% Cabernet Franc, 28% Cabernet Sauvignon, 22% Merlot, 15% Syrah, 1% Grenache and 1% Malbec) from several of Oregon's best Estates. The wine was aged for 20 months in 100% French Oak of which 50% was new. The blend was refined by A to Z over the long spring and bottled in late July, 2005. This is a great example of the 2003 vintage in Southern Oregon and a strong indication of potential from a new region in Oregon bursting with interesting vineyards. Bottled exclusively in screw top bottles, 2,900 750 ml bottle cases were made.

TASTING NOTES Saturated royal purple color with garnet highlights. A complex nose of cassis, white pepper, graphite, blackberries, ripe blueberries, plums, smoke, minerals, pencil shavings and tar lifts from the glass immediately. Aromas of exotic spices, cedar, violets, black cherries and a hint of truffles give complexity and depth. The attack is sweet, broad, ripe and lush. The flavors mirror the aromatics with dark fruits predominating and ripe tannins giving backbone and focus to the fruit. A concentrated succulent mid-palette glides effortlessly to the elegant, long finish. This wine is a new classic, an Oregon Claret, and showcases the concentration, power and elegance of the 2003 vintage in Southern Oregon.

WINERY Founded in 2001 by four friends from two families, Cheryl Francis, Sam Tannahill and Bill and Deb Hatcher. As a négociant, A to Z specializes in blending wines that achieve richness, harmony and complexity and express the essence of Oregon through each varietal.

VINEYARD The 2003 A to Z Claret is sourced from some of the finest vineyards and estates located in the new frontier of Oregon's wine industry, the Southern Rogue Valley. The vineyards of the Rogue Valley are grown mostly on southeast to southwest facing slopes in soils ranging from rocky clay to sedimentary soils to serpentine soils. The long hot days and cool nights of Southern Oregon allow Bordeaux and Rhone varieties to ripen fully and beautifully.

VINTAGE The 2003 vintage was the most interesting harvest since 1997. The growing season can be summed up with one word: hot and abundant. The Bordeaux and Rhone varieties thrived and ripened completely although the higher elevations and older vine vineyards ripened a bit more slowly. The clusters were perfect with beautiful ripe fruit aromatics combined with deeper black fruits. The slight dehydration of the grapes allowed for a concentration of flavor and most importantly ripe soft structure that made for a tremendous vintage.

