

**Spence Vineyards****2003 Cabernet Sauvignon  
(Howell Mountain)**

In its former life this vineyard was a fruit orchard. Now it is the source of a seductive Zin, Bordeaux-style Cabernet Sauvignon, and a more rugged, tannic mountain-grown style of Merlot. The delicate style of this Cabernet may not please those looking for a big, strapping Napa Cab. It is ideal, however, for sommeliers and wine merchants looking to diversify and round out their Napa Cab selection.

Hazy, opaque ruby and viscous, this richly hued wine has classic, inviting aromas of dark berry, plum, forest, vanilla, and cigar box along with an intriguing sandalwood perfume. Soft, round, and fluffy on the palate with flavors of black currant and sweet blackberry and red currant fruit, the wine has very soft, fine-grained tannins, very gentle acidity, and an extremely long finish. It would be delicious with Navarin (or ragout) of Lamb, whole grain mustard and wine (this wine) marinated lamb or pork chops, peppercorn encrusted seared filets of beef finished with Cep mushrooms and this wine, Foreign Cinema restaurant's Duck with Tart Cherry and Port Sauce, or their Rack of Lamb with Mustard and Herbs.

Reviewed June 13, 2007 by [Catherine Fallis](#).

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**THE WINE**

**Winery:** [Spence Vineyards](#)

**Vintage:** 2003

**Wine:** Cabernet Sauvignon

**Appellation:** [Howell Mountain](#)

**Grape:** Cabernet Sauvignon

**Price:** \$65.00

**THE REVIEWER****Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations, seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.