2003 SIGNATURE—VINA ROBLES

Signature is defined as a “distinctive characteristic that denotes one’s identity”. Our Signature Blend is made from three grape varieties that winemaker Matthias Gubler feels are the ultimate expression of Vina Robles’ terroir. It is a blend of the Bordeaux grape Petit Verdot along with two Rhone varieties, Syrah and Petite Sirah. Petit Verdot flourishes in the micro climates of our Huerhuero Vineyard where it produces wines with deep color, rich flavor and good tannic structure. Huerhuero Vineyard Syrah gives us big, aromatic wines with wonderful color and rounded tannins. Petite Sirah performs exceptionally well in our warm climate and gives a wine of substance, color and richness. This unique and complex blend is an elegant yet powerful statement of the best qualities of Vina Robles grown fruit.

Vintage Notes and Wine Production

All the fruit was hand selected and harvested between late September and October. Each variety was crushed separately, allowed to cold-soak for up to five days in order to extract color and flavor and then underwent fermentation. Malic fermentation was then completed in barrel. Aging took place for 12 months in 40% new French oak. The final blend was assembled and then returned to barrel for a further four months. This wine was not filtered.

Tasting Notes & Recommendations

Color: Deep, saturated inky purple, almost opaque
Aroma: Intense aromas of dark berry fruits including notes of blueberry and plum, violets and allspice; rich ripe preserved fruits such as dates and figs as well as earth are complimented with vanilla and toasty oak
Taste: This big wine is supple, lush and mouth filling; complex and refined, with silky ripe, rounded tannins; primary flavors of blueberry and plum and blackberry complemented by secondary notes of peach and preserved fruits such as dates and mission figs

Serve at: 62°-65°F | Drink now through 2012 | Store in a dark dry place at 55°-65°F

Technical Notes

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix</th>
<th>Vineyard</th>
<th>Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.14.2003</td>
<td>25.6</td>
<td>Huerhuero</td>
<td>Petit Verdot</td>
</tr>
<tr>
<td>9.23.2003</td>
<td>26.0</td>
<td>Huerhuero</td>
<td>Syrah</td>
</tr>
<tr>
<td>10.10.2003</td>
<td>25.3</td>
<td>Jardine</td>
<td>Petite Sirah</td>
</tr>
</tbody>
</table>

Aging ..................... 16 months in 40% new oak
Bottling date ............ 2.23.2005
Release date ............. 9.1.2005
Cases produced .......... 511 cases
Alcohol ................... 14.5%
pH .......................... 3.52
Total Acidity ............ 6.09 g/l