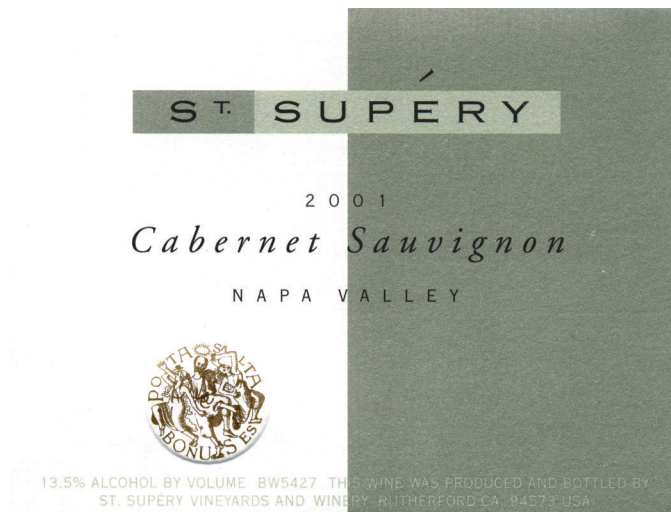


2001 CABERNET SAUVIGNON

NAPA VALLEY



WINEMAKER NOTES

Rich hues of black cherry and new brick gleam through the glass. Aromatics are full with ripe blackberry and briar, enhanced by expressions of licorice and coffee bean. Lively flavors of currant and blackberries abound with barrel enhanced cassis and toasty charred oak. Wisps of vanilla from oak aging and a firm tannin structure combine for an elegant and refined finish.

2001 GROWING SEASON

During a growing season beleaguered by frost and uncommon temperature swings, we managed the challenges and ended the season on a high note. The season began warm with an early bud break, which left the vines susceptible to an April frost, the catalyst for much of Napa's 2001 crop shrinkage.

Following was a very warm spring, which shortened growing season projections, only to find a very cool fall pushing harvest dates back, back, and back further still. We waited out the viticultural "stall" to bring in some very nice concentrated fruit that benefit from extended hang-time. The whites are very aromatic and inviting, while the reds show excellent tannin structure and density. We expect the 2001 vintage wines to live long, prosperous lives.

WINEMAKING

The fruit for this Cabernet Sauvignon was harvested mostly at night or in the early hours of the morning to maintain the delicate fruit flavors. Crushing and pressing occurred in our cellar prior to fermentation. Once fermentation completed, the wine was aged in barrels for 18 months.



APPELLATION: *Napa Valley*
BLEND: *100% Cabernet Sauvignon*
PH: *3.70*
TOTAL ACIDITY: *6.68 g/L*
RESIDUAL SUGAR: *0.05 g/L*
WINE ALCOHOL: *13.5%*
CALIF. SUGGESTED PRICE: *\$28.00*