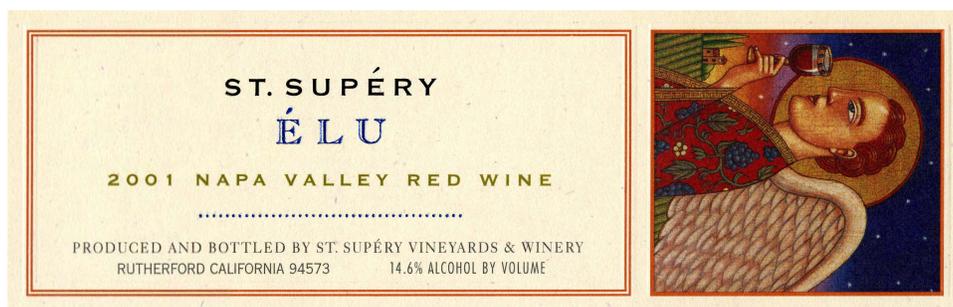


ST. SUPÉRY ÉLU

2001 NAPA VALLEY RED WINE



WINEMAKER'S COMMENTS

The 2001 Élu is a stylish wine packing loads of cherry, vanilla and a hint of mocha in the aroma. The palate offers currant, plum and cherry flavors that are bright and lively, picking up cedar and tobacco on a long, full finish. This wine is seamless from the beginning to the last sip and should age and develop beautifully for several years to come.

WINEMAKING

The 2001 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. But while Mother Nature closes one door, she opens another. Following bud break was a very warm spring which led perfectly into a very cool fall. This cooling trend slowed down grape development, allowing the grapes to mature at a slower, more consistent rate. Lower yields, coupled with longer 'hangtime' for the fruit combined to produce extremely ripe, concentrated fruit. 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.

The fruit for this red blend was harvested during the cool hours of early morning to maximize fresh flavors. Crush occurred in our cellar prior to fermentation and maceration on the skins, after which the wines were drained and pressed to barrels for maturation. After a year in predominantly French oak, a preliminary blend was created and that blended wine put back into barrel in order to begin the process of marrying the flavors of the component varietals. Another twelve months later, the wines went through final evaluation to complete the blend.



APPELLATION: Napa Valley
BLEND: 67% Cabernet Sauvignon, 26% Merlot,
3% Cabernet Franc, 4% Petit Verdot
RELEASE DATE: October 2005
PH: 3.64
TOTAL ACIDITY: 7.02 g/L
RESIDUAL SUGAR: 0.02 g/L
WINE ALCOHOL: 14.6%