WINEMAKER’S COMMENTS

The 2002 Élu is yet another in a long line of seamless well balanced wines. Based on Cabernet Sauvignon, it is immensely rich in concentrated currant, cherry and raspberry. The palate has complex cherry cinnamon and blackberry flavors that linger. Tannins, influenced by its Rutherford heritage, are dusty and fine creating a beautiful finish.

WINEMAKING

The 2002 growing season started out with frost in some areas followed by light rains in May. The season was long and mild with only a few manageable heat spikes in late September and early October helping to finish harvest. We thinned the crop more than usual and opened the canopy to expose the fruit to sunlight, which helps intensify color and flavor of the grapes. Overall the fruit quality was exceptional with yields slightly below average.

APPENDMENT: Napa Valley
BLEND: 84% Cabernet Sauvignon, 12% Merlot, 4% Petit Verdot
COOPERAGE: 59% French, 41% American
RELEASE DATE: September 2006
PH: 3.60
TOTAL ACIDITY: 6.57 g/L
RESIDUAL SUGAR: 0.02 g/L
WINE ALCOHOL: 14.6%