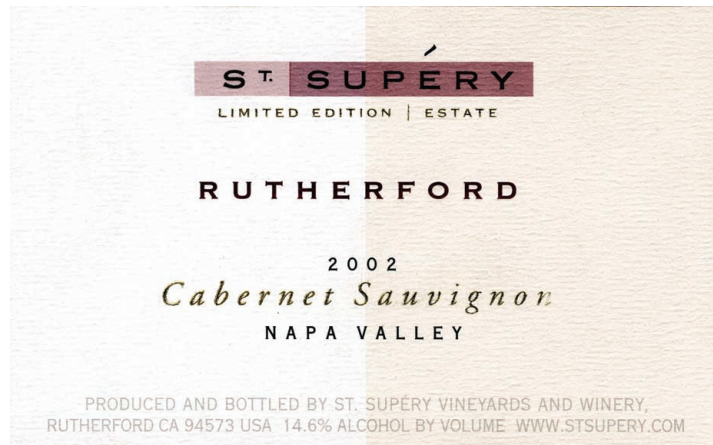


2002 LIMITED EDITION RUTHERFORD CABERNET SAUVIGNON

RUTHERFORD, NAPA VALLEY



WINEMAKER'S COMMENTS

Dark and rich with gobs of flavor built around vibrant currant, cherry and berries. This wine has layers of exotic toasty oak nuances and large tannins, yet for all it's size, it's powerful and balanced with a long luxurious 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.

The fruit for this Cabernet Sauvignon 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. Nineteen months later, the wines went through final evaluation to complete the blend.



VINEYARD: 100% Rutherford Estate
APPELLATION: Rutherford, Napa Valley
BLEND: 75% Rutherford Estate Cabernet Sauvignon
19% Rutherford Estate Merlot
6% Rutherford Estate Petit Verdot
PH: 3.50
TOTAL ACIDITY: 6.72 g/L
RESIDUAL SUGAR: 0.05 g/L
WINE ALCOHOL: 15.1%