

## 2001 CROSSBARN CABERNET SAUVIGNON NAPA VALLEY

### VINEYARDS

- ◆ VINEYARD: MAST VINEYARD
- ◆ APPELLATION: NAPA VALLEY
- ◆ CLONE: 337
- ◆ VINE AGE: 4 – 15 YEARS

### HARVEST

- ◆ HARVEST DATES: OCTOBER 17 – 22, 2001
- ◆ HARVEST BRIX: 25.7°
- ◆ GROWING SEASON: DILIGENT WORK IN THE VINEYARD TO LIMIT A LARGE CROP SET HELPED OPTIMIZE FLAVOR INTENSITY AND RICHNESS IN THE GRAPES. COOL WEATHER IN LATE SEPTEMBER AND OCTOBER EXTENDED THE HARVEST PROVIDING FOR ENHANCED FLAVOR DEVELOPMENT.

### WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, CLOSED-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEAST; 6 MONTHS TO COMPLETION
- ◆ 5-DAY COLD MACERATION, 12 DAYS TOTAL MACERATION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 5 MONTHS TO COMPLETION
- ◆ AGED 20 MONTHS IN DEMPLOS AND TARANSAUD FRENCH OAK BARRELS; 44 % NEW
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JUNE 2002

### NOTES

- ◆ BRILLIANT, DARK PURPLE COLOR AND INTENSE AROMAS OF BLACK CURRANT AND BLACKBERRY EXTRACT LEAD TO CONCENTRATED, BEAUTIFULLY BALANCED FLAVORS OF CURRANT AND BLACK RASPBERRY WITH A VERY LONG FINISH. ALCOHOL 14.6%

723 CASES PRODUCED