

2001 Cabernet Sauvignon Hyde Vineyard Carneros, Napa Valley

Vineyard

- ◆ Owner/Mgr: The Hyde Family/Larry Hyde
- ◆ Appellation: Carneros, Napa Valley
- ◆ Clone: See
- ◆ Vineyard age: 17 years
- ◆ Site: Hillside, alluvial sandy-clay loam; east-southeast exposure
- ◆ Yield: 3.5 tons/acre

Harvest

- ◆ Harvest Dates: October 17th – 22nd, 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 open-top stainless steel fermentors
- ◆ 5-day cold soak, 20 days on skins
- ◆ Fermentation with indigenous yeasts
- ◆ Spontaneous malolactic fermentation in barrels
- ◆ Aged 19-months in Taransaud French oak barrels, 64% new
- ◆ Bottled unfiltered and unfined, July, 2003

Notes

- ◆ Brilliant, black/blue color. Vibrant aromas of black cherry, cassis, and nutmeg. The lively, ripe fruit flavors are interwoven with licorice and black pepper. This wine is rich, full-bodied, with smooth, polished tannins and a very lengthy finish. Alcohol 14.5%

481 cases produced