

2001 CABERNET SAUVIGNON STAGECOACH VINEYARD NAPA VALLEY

VINEYARD

- ◆ PARTNER/MGR: JAN KRUPP
- ◆ APPELLATION: NAPA VALLEY
- ◆ CLONE: CLONE 7
- ◆ VINE AGE: 5 YEARS
- ◆ SITE: MOUNTAINTOP WITH ROCKY, RED VOLCANIC, CLAY-LOAM SOILS WITH SOUTHWEST EXPOSURE
- ◆ YIELD: 4 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 3, 2001
- ◆ 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 YEASTS; 2 MONTHS TO COMPLETION
- ◆ 5-DAY COLD SOAK, 28 DAYS TOTAL MACERATION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 5 MONTHS TO COMPLETION
- ◆ AGED 20 MONTHS IN TARANSAUD FRENCH OAK BARRELS; 86% NEW
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JUNE 2003

NOTES

- ◆ THIS WINE IS DEEP RED-PURPLE IN COLOR, WITH FLORAL NOTES OF LAVENDER AND ROSE PETAL INTERTWINED WITH RED PLUM AND BLUEBERRY ON THE NOSE. MEDIUM-BODIED WITH RICH, RIPE, PURE FRUIT FLAVORS, IT IS BALANCED WITH POLISHED TANNINS THAT UNFOLD INTO A LONG FINISH. ALCOHOL 14.9%

517 CASES PRODUCED