

1998  
Cabernet Sauvignon  
Napa Valley

**VINEYARDS**

- ◆ VINEYARDS: BECKSTOFFER OAKVILLE / HYDE-SOUTH BLOCK
- ◆ OWNERS: ANDY BECKSTOFFER / HYDE FAMILY
- ◆ APPELLATIONS: OAKVILLE / NAPA CARNEROS
- ◆ CLONES: 337 & 4 / SEE
- ◆ AGE: 4 YEARS / 15 YEARS
- ◆ SITES: BECKSTOFFER – WELL-DRAINED, LIGHTLY COLORED GRAVELLY SOILS WITH HIGH MINERAL, LOW ORGANIC CONTENT SITUATED ON THE OAKVILLE BENCH. / HYDE - HILLSIDE, ALLUVIAL SANDY-CLAY LOAM, EAST, SOUTHEAST EXPOSURE.

**HARVEST**

- ◆ HARVEST DATES: BECKSTOFFER-OCTOBER 23 /HYDE-OCTOBER 30
- ◆ HARVEST BRIX: BECKSTOFFER-25.9° /HYDE-24.6°
- ◆ GROWING SEASON: A COOL, DAMP, SPRING DELAYED THE START OF THE GROWING SEASON, AND CONTRIBUTED TO A SMALL CROP YIELD. AN EXTENDED, WARM INDIAN SUMMER ALLOWED THE FRUIT TO REACH MATURITY WITH RICH, COMPLEX FLAVORS.

**WINEMAKING**

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 4-5-DAY COLD MACERATION, 21 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 19-MONTHS IN DEMPTOS AND TARANSAUD FRENCH OAK BARRELS, 50% NEW
- ◆ UNFINED; BOTTLED AUGUST 2000
- ◆ VARIETAL COMPOSITION: CABERNET SAUVIGNON 75% / MERLOT 25%

**NOTES**

- ◆ BLACK CHERRY AND CHOCOLATE AROMAS MINGLED WITH HINTS OF SANDALWOOD, TOBACCO, AND GRAPHITE. IN THE MOUTH THE WINE OPENS WITH RICH DARK CHERRY AND LICORICE FLAVORS THAT FLOW EVENLY ACROSS THE PALATE. IT IS A WELL-BALANCED WINE, WITH GOOD STRUCTURE, AND *GRIPPY*TANNINS. ALCOHOL 14.3%

631 CASES PRODUCED.