

1999 Cabernet Sauvignon Napa Valley

VINEYARDS

- ◆ VINEYARDS: BECKSTOFFER OAKVILLE/STAGECOACH/HYDE - SOUTH BLOCK
- ◆ APPELLATION: NAPA VALLEY
- ◆ CLONES: 337 & 4 / 7 / SEE
- ◆ AGE: 4 YEARS TO 15 YEARS
- ◆ SITES: BECKSTOFFER – WELL-DRAINED, LIGHTLY COLORED GRAVELLY SOILS WITH HIGH MINERAL, LOW ORGANIC CONTENT SITUATED ON THE OAKVILLE BENCH. / STAGECOACH - MOUNTAINTOP WITH ROCKY, RED, VOLCANIC, CLAY-LOAM SOILS WITH SOUTHWEST EXPOSURE/ HYDE - HILLSIDE, ALLUVIAL SANDY-CLAY LOAM, EAST, SOUTHEAST EXPOSURE.

HARVEST

- ◆ HARVEST DATES: OCTOBER 9 – OCTOBER 22
- ◆ HARVEST BRIX: 24.3° - 26.8°
- ◆ GROWING SEASON: THE LONG, COOL SUMMER IN NAPA VALLEY PROMOTED EXCELLENT FLAVOR RETENTION IN THE GRAPES, WITH HIGH ACIDITY AND LOW PH. THE WARM INDIAN SUMMER WEATHER IN OCTOBER FULLY RIPENED THE FRUIT TO PRODUCE SOME OF THE BEST WINES OF THE DECADE.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 4-5-DAY COLD MACERATION, 21 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARREL
- ◆ AGED 19-MONTHS IN DEMPTOS AND TARANSAUD FRENCH OAK BARRELS, 55% NEW
- ◆ UNFINED AND UNFILTERED; BOTTLED AUGUST 2001
- ◆ VARIETAL COMPOSITION: CABERNET SAUVIGNON 90% / MERLOT 10%

NOTES

- ◆ BRILLIANT, DEEP RED/BLACK COLOR. TEETH-STAINING FLAVORS OF BLACKBERRIES, RED CURRANTS, AND SWEET CHOCOLATE SATURATE THE PALATE. THIS IS A MUSCULAR WINE WITH MANY LAYERS OF BRIGHT FRUIT FLAVORS AND INTRIGUING NUT SPICES. THE BIG, CHEWY TANNINS HAVE A STRAW-LIKE LATOUR QUALITY. ALCOHOL 14.6%

1,857 CASES PRODUCED.