

2000 CABERNET SAUVIGNON NAPA VALLEY

VINEYARDS

- ◆ VINEYARDS: BECKSTOFFER-TOKALON/STAGECOACH/HYDE/ BLACK
- ◆ 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 28
- ◆ HARVEST BRIX: 23.3° - 25.9°
- ◆ GROWING SEASON: CLASSIC CABERNET SAUVIGNON GROWING CONDITIONS IN NAPA VALLEY OF WARM DAYS AND COOL NIGHTS RESULTED IN A CROP WITH EXCELLENT COLOR, FULLY DEVELOPED FLAVORS AND GREAT ACIDITY. DILIGENT WORK IN THE VINEYARD TO LIMIT A LARGE CROP SET HELPED OPTIMIZE RICHNESS IN THE GRAPES. COOL WEATHER DURING HARVEST PROVIDED ENHANCED FLAVOR DEVELOPMENT.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 4-5-DAY COLD MACERATION, 20 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARREL
- ◆ AGED 20-MONTHS IN DEMPTOS AND TARANSAUD FRENCH OAK BARRELS, 57% NEW
- ◆ UNFINED AND UNFILTERED; BOTTLED JUNE 25 AND 26, 2002
- ◆ VARIETAL COMPOSITION: CABERNET SAUVIGNON 76% / MERLOT 12% / CABERNET FRANC 7% / PETIT VERDOT 5%

NOTES

- ◆ BRILLIANT, DEEP RED/BLUE COLOR. RICH AROMAS OF BOYSENBERRY AND PLUM FUSE WITH CEDAR TONES. JUICY PLUM, BLACK CURRANT, SPICY RED LICORICE, AND COFFEE FLAVORS LIE PLUSH AND SILKY ACROSS THE PALATE. SUPPLE AND BALANCED, THIS BEAUTY DRINKS WELL NOW, AND SHOULD CONTINUE TO REVEAL ADDITIONAL NUANCE IN THE YEARS TO COME. THE LINGERING AFTERTASTE HAS A MINERAL COMPONENT THAT ADDS TO THE WINE'S ENORMOUS APPEAL. ALCOHOL 14.1%

3,355 CASES PRODUCED.