



2002 NAPA VALLEY CABERNET SAUVIGNON

Harvest Information:

Varietal: 100% Cabernet Sauvignon
Appellation: Napa Valley
Vintage: 2002
Harvest dates: September 13 to October 9

Ranch Breakdown:

Bella Vista#1, Diamond Mountain District, Volcanic Clay Loam: 25.0%
Bella Vista#5, Diamond Mountain District, Volcanic Clay Loam: 8.3%
Beckstoffer Dr. Crane, St. Helena, Alluvial Stony Loam: 12.5%
Vyborny Lower Boulder, Oakville, Gravelly Loam & River Rock: 54.2%

Winemaking Information:

Fermentation: Pasteur Red yeast @ 78-82F
Maceration: 2-3 days skin contact after dryness
Malo-lactic: Vinaflora strain ML bacteria
Barrel age: 28 months 225 liter barrels
New French oak: 85%
Primary Cooper/Blend: Seguin-Moreau, Margaux & Haut Brion

Finished Wine:

Bottled: April 7, 2005
Alcohol: 14.2%
Acid: 0.68 g/100ml
PH: 3.67
Bottle age before release: 16 months (projected)
Production: 1,088-6 pack cases

Harvest Notes:

The 2002 harvest was nearly ideal in terms of winemaking. Average amounts of rainfall from December through March left growers with just the right amount of moisture in the ground to get the grapes off to a good start. Some growers had headaches in April when there were several unusual frost days at the higher elevations. Some rain fell in May to ensure the Cabernet would have enough water to push through the summer. The rest of the summer was fairly mild, with only a few short, manageable heat spikes.

Winemakers Notes:

If there is any doubt in your mind about the importance of cooling coastal nights for flavor retention and color and tannin development in Cabernet, then you'll just have to try the 2002's and let your doubts be dispelled. This wine displays rich aromas of blackberry and spice and flavors of cocoa and dark fruits. Huge tannins and sufficient acidity make this wine a good choice for aging, yet it is approachable now.