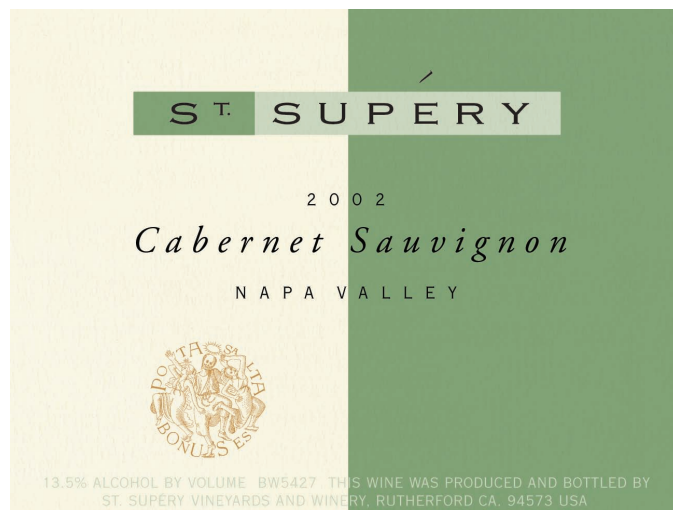


2002 CABERNET SAUVIGNON

NAPA VALLEY



WINEMAKER'S COMMENTS

The 2002 Cabernet Sauvignon is a dense wine loaded with rich plum, black cherry and briar. There is a slight hint of rose petal that is very seductive. On the palate bright cherry, cassis, currant and a touch of tobacco are mixed together to form wonderful flavors that last and last. The fine tannins and beautiful balance show signs that this wine will age for years to come. Drink now through 2012.

WINEMAKING

The 2002 growing season started out with frost in some areas followed by light rains in May. The season was long and mild with only a few manageable heat spikes in late September and early October helping to finish harvest. We thinned the crop more than usual and opened the canopy to expose the fruit to sunlight, which helps intensify color and flavor of the grapes. Overall the fruit quality was exceptional with yields slightly below average.

The fruit for this Cabernet Sauvignon was harvested mostly at night or in the early hours of the morning to maintain the delicate fruit flavors. Crushing and pressing occurred in our cellar prior to fermentation. Once fermentation completed, the wine was aged in barrels for 18 months.



APPELLATION:	NAPA VALLEY
BLEND:	91% CABERNET SAUVIGNON, 4% CABERNET FRANC 4% PETIT VERDOT, 1% MALBEC
PH:	3.68
TOTAL ACIDITY:	6.70 G/L
RESIDUAL SUGAR:	0.04 G/L
WINE ALCOHOL:	13.5%