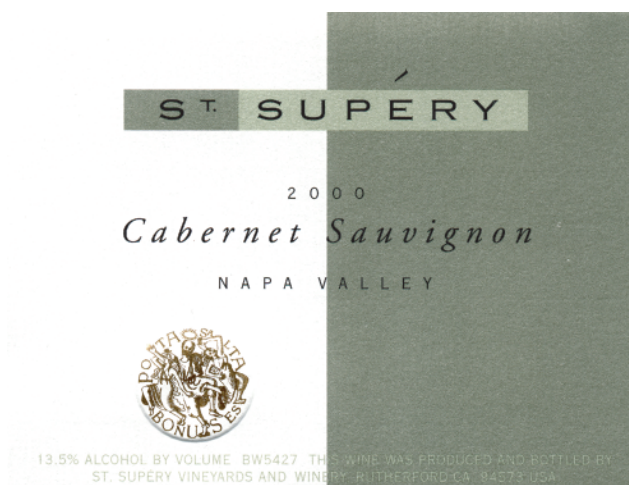


2000 CABERNET SAUVIGNON

NAPA VALLEY



WINEMAKER NOTES

The St. Supéry 2000 Cabernet Sauvignon has plush, complex layers of plum, blackberry and vanilla in the aroma that is deep and persistent. On the palate flavors again show blackberry and are added to with concentrated notes of currents, anise and black cherry. The finishes well proportioned by firm but not overpowering tannins. This is a well-balanced wine that will continue to develop for years to come.

WINEMAKING

The 2000 growing season started with an early budbreak in March. A warm, dry season allowed slow and steady ripening with terrific opportunity for flavor development. A few short summer heat spikes and rain showers raised some eyebrows, but as good fortune so often provides us in California, the season was ripe and generous producing terrific wines.

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: *98% Cabernet Sauvignon, 2% Merlot*
OAK AGING: *77% French Oak, 23% American Oak,*
BOTTLING DATES: *June 2002*
PH: *3.70*
TOTAL ACIDITY: *6.09 g/L*
RESIDUAL SUGAR: *0.10 g/L*
WINE ALCOHOL: *13.9%*
NUMBER OF CASES: *41,000*
CALIF. SUGGESTED PRICE: *\$24*