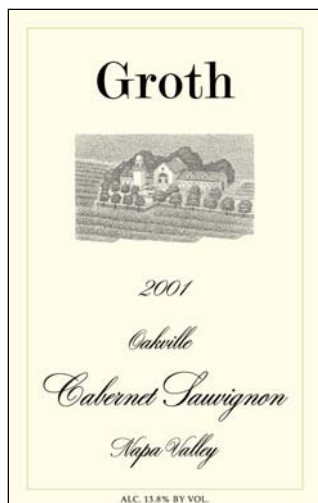




## 2001 Cabernet Sauvignon Oakville, Napa Valley



**Vintage:** An exceptionally cold Spring was followed by a moderate Summer, which allowed the grapes to mature gracefully during the warm months. Agreeable weather in late Fall gave the Cabernet Sauvignon time to soften and develop the color and tannins needed for fine wines.

**Harvest:** The Cabernet Sauvignon fruit is grown on our Estate controlled vineyards, in the Oakville AVA, in the heart of the Napa Valley. The Oakville District is renowned for its Cabernet Sauvignon and produces wines that are full, lush and very elegant.

**Winemaking:** Fermentation was carried out over a seven-day period in small, temperature-controlled stainless steel tanks at an average temperature of 80 F. After pressing and settling, the wine was transferred to small French oak barrels for aging. The sweet vanilla character derived from 23 months in the barrels blends well with the black cherry and blackberry flavors and aromas of the wine. Blending with the Merlot occurs just prior to bottling.

**Winemaker Tasting notes:** The 2001 Oakville Cabernet Sauvignon continues our pursuit of excellence from the Oakville AVA. This outstanding vintage shows the ultimate character that we expect from our estate vineyards. With full, rich aromas and flavors redolent of ripe stone fruit and dark berries, the 2001 Cabernet Sauvignon is a lush wine with a subtle tannin backbone that will allow the wine to become more complex with proper bottle age.

**Menu suggestion:** “A slab and a Cab”, Dennis Groth recommends you drink his Cabernet Sauvignon with steak.

### Key Points

- Oakville Appellation
- Cabernet Sauvignon 84%, Merlot 16%
- Cabernet Fruit, 100% Estate Oakville Appellation
- Aged in French oak barrels for 23 months, 50% new oak.
- Lush flavors with subtle tannin backbone
- Bottled in January 2004
- Will age beautifully for the next 10-15 years

*Rooted in Oakville*