

2001 Cabernet Sauvignon Limited Reserve

While Silverado Vineyards has been producing excellent Cabernet Sauvignon since 1981, only ten vintages have merited the rare Limited Reserve label. Limited Reserves are produced only in the finest years, when small lots of wine are blended to express the essence of classic, ageworthy Napa Valley Cabernet Sauvignon.

Vintage Notes:

After a dry winter, warm February rains forced early budbreak. Unseasonable hot weather in March accelerated growth and made the vines susceptible to hard frosts that came in early April. Bloomtime heat further reduced crop. After one last heat spell in July, August and September were moderate, even cool, allowing ripening to proceed gradually.

Harvest Dates:

August 30 through
October 2

Varietal Composition:

100 percent Cabernet Sauvignon

Appellation:

Napa Valley

Vineyard Locations:

68 percent Stags Leap District
32 percent Mt. George Vineyard

Bottling Date:

September 2003

Winemaking Notes:

Average Brix at harvest was 25.0°; light yields of 3.5 tons per acre translated into concentrated fermentation lots; 16 days' maceration on skins; aged 23 months in chateau-style barrels, 94 percent new, 90 percent of French oak.

Analysis:

Titrateable acidity 5.7 grams per liter; pH 3.7; alcohol 14.6 percent.

Tasting Notes:

Deep cassis color; aromas of black currant and plum, clove and chocolate, hints of bay leaf and toast; rich, mouth-filling stone fruit and spice on the palate, with integrated tannins and balanced acidity, full body, dense and concentrated, with a broad, lasting finish.