

While Silverado Vineyards has been producing excellent Cabernet Sauvignon since 1981, only nine vintages have merited the rare Limited Reserve label. Limited Reserves are produced only in the finest years, when small lots of wine express particular vineyard character and the utmost winemaking skill.

Vintage Notes:

Spring was long and cool, and after a spate of hot days in early July, summer was mostly mild marked by cool mornings of heavy ground fog. Vineyard yield, at 3.3 tons an acre, was a bit light. This, along with the season's climatic conditions, resulted in very dark wines with deep flavors and great balance. Cabernet harvest began on September 25 and went on until October 1. Average Brix at harvest was 25.1°.

Harvest Dates
September 30 through
October 1

Varietal Composition
100% Cabernet Sauvignon

Appellation
Napa Valley

Vineyard Location
Stags Leap District

Release Date
September 1, 2002

Grapes picked at 25.5 degrees Brix; 16 days' maceration on skins; aged an average of 18 months in 64 percent new barrels, of which, 54 percent were French oak.

Analysis:

Titrateable acidity 5.80 grams per liter; pH 3.67; alcohol 14.4 percent.

Tasting notes:

Deep crimson color; aromas of currant and cherry fruit, clove and black olive, hints of bay leaf and grilled bread; mouth-filling fruit and spice on the palate with integrated tannins and balanced acidity, full, rich body; long concentrated finish.

Winemaking notes: