

**2002 CABERNET SAUVIGNON**  
***SOLO***

**Technical Information**

<b>Harvest Date:</b>	September 21 through October 8
<b>Varietal Composition:</b>	100 percent Cabernet Sauvignon
<b>Appellation:</b>	Stags Leap District, Napa Valley
<b>Bottling Date:</b>	September 29, 2004
<b>Release Date:</b>	November 1, 2005

**Vintage Notes:** Until the very end, 2002 was a mild season with few hot spells, and maturation was slow. It started icily, with frost in April and rains in May. After veraison (the coloring of the fruit), warm days and cool nights accelerated ripening, and by September the real heat kicked in, leading to a compressed harvest which began two weeks later than the previous year. Intense flavors, husky structure and excellent balance were the happy result of the cool summer, and richness the outcome of warm picking weather.

**Winemaking Notes:** Grapes were picked at an average of 26.3° Brix, with yields of less than four tons to the acre. Warm fermentation was followed by extended maceration, for a total of 26 days on the skins. The wine averaged 16.5 months in oak barrels, 41 percent of which were new. Of the oak employed, 90 percent was French and 10 percent was American.

**Analysis:** Alcohol, 14.7%; titratable acidity, 6.19 grams per liter; pH, 3.53; volatile acidity, 0.63 grams per liter; residual sugar, dry.

**Tasting Notes:** Beautiful medium-deep, glass-coating ruby; spicy, ripe cherry, cassis and blackberry tones with deeper aromas of roasted chestnuts and sandalwood and pungent notes of sweet herbs, vanilla and nutmeg; immediately mouthfilling, with a velvety texture on the palate, both deep and bright with a remnant of grape acid; toasty, very ripe, concentrated flavors, with suggestions of clove, truffle and tobacco leaf; smooth, broad and long, like a great river.

**Suggested Retail Price:** \$75.00