

**2001 CABERNET SAUVIGNON**  
**Technical Information**

<b>Harvest Date:</b>	August 30 to October 15
<b>Varietal Composition:</b>	95 percent Cabernet Sauvignon 3 percent Cabernet Franc 2 percent Merlot
<b>Appellation:</b>	Napa Valley
<b>Vineyards:</b>	72 percent Stags Leap District Vineyard (Estate) 23 percent Mt. George Vineyard (Estate) 5 percent selected vineyards
<b>Release Date:</b>	May 2004

**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 (the first in many years) that came in early April. Bloomtime heat further reduced crop. July was spectacularly hot for a few days (114 in Calistoga!), but August and September were moderate, even cool, allowing ripening to proceed gradually. The length of the Cabernet harvest helped, too, allowing us to pick individual blocks at ideal ripeness.

**Winemaking Notes:** Grapes were picked fully ripe with yields of 4 tons to the acre. Fermentation was followed by extended maceration, for a total of 21 days on the skins. The wine averaged 18 months in oak barrels, 49 percent of which were new. Of the oak employed, 92 percent was French and 8 percent was American.

**Analysis:** Alcohol, 14.3%; titratable acidity, 5.80 grams per liter; pH, 3.65; volatile acidity, 0.56 grams per liter; residual sugar, dry.

**Tasting Notes:** Broad and rich aromas of black cherry, blueberry and sweet oak. Concentrated cassis and blackberry fruit meet licorice and cinnamon spices and vanilla on the palate. Rich, full mouthfeel with superb balance that continues through a lasting finish.

**Suggested Retail Price:** \$40.00 ~ 750 ml