



2000 CABERNET SAUVIGNON Technical Information

Harvest Date:	September 13 to October 17
Varietal Composition:	97 percent Cabernet Sauvignon 3 percent Cabernet Franc
Appellation:	Napa Valley
Vineyards:	75 percent Stags Leap District 23 percent Mt. George Vineyard 2 percent selected Napa Valley vineyards
Release Date:	February 15, 2003
Production:	24,171 cases

Vintage Notes: With the exception of a brief heatwave in June that reminded us of 1981 and a trace of rain during late August and early September, the 2000 growing season was picture-perfect. Warm afternoons and cold nights led up to a mild harvest season—the best kind, according to winemakers. Cabernet was brought in from our two vineyards over a period of 35 days, which allowed each block of vines to reach ideal ripeness. Yields, below average the year before, returned to near normal.

Winemaking Notes: Average Brix at harvest, 24.2°; maceration (time on the skins during and after fermentation), 23 days; barrel aging, 21 months in 81 percent French and 19 percent American oak, 45 percent new wood.

Analysis: Alcohol, 14.3 percent; titratable acidity, 5.77 grams per liter; pH, 3.63; volatile acidity, 0.54 grams per liter; residual sugar, 0.03 percent (dry).

Tasting Notes: Medium deep to deep ruby color; spicy plum and berry fruit aroma, with overtones of tobacco; bright acidity, medium full body, ripe fruit flavors and velvety texture with hints of chocolate and clove; slight astringency carries flavors through to a long finish. Will develop well in the bottle for ten to fifteen years, but why wait?