

1997 CABERNET SAUVIGNON
Technical Information

Harvest Date:	August 23 to September 22
Varietal Composition:	93% Cabernet Sauvignon 4% Cabernet Franc 3% Merlot
Appellation:	Napa Valley
Vineyards:	53% Mt. George Vineyard 47% Stags Leap District
Bottling Date:	April 2000
Release Date:	April 1, 2000

Vintage Notes: Fine spring weather brought about a healthy bloom. While this February bloom was our first indication that harvest would be early, the June fruit set told us it would also be bountiful. Warm summer conditions were punctuated by a hot first week of August. This week of extreme heat caused the vines to shut down temporarily, giving us time to prepare the winery for the harvest. Grapes started arriving on August 5, our earliest harvest to date. A light rain on September 14 was followed by a warm and breezy Indian summer that continued throughout the harvest.

Winemaking Notes: Fermentation was followed by an extended maceration for an average of 25 days on the skins. The wine averaged 20 months in 44 percent new barrels.

Analysis: Alcohol, 13.4%; titratable acidity, 6.25 grams per liter; pH, 3.62; volatile acidity, 0.67 grams per liter; residual sugar, dry.

Tasting Notes: Forward aromas of cocoa, cassis and bay leaf. Full and rich black cherry and plum fruit meet spice and sweet oak on the palate. Superb balance continues through a persistent finish.

Suggested Retail Price: \$30.00