

2002 Cabernet Sauvignon

| Vintage: | The 2002 vintage was another outstanding harvest. Excellent springtime conditions resulted in good berry set and average yields. Cooler summer temperatures allowed for extended "hang-time". Warmer weather in late summer brought the fruit to full maturity. The wines from this vintage have intense aromas, ripe flavors, and excellent balance. |
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| Vineyard: | The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 380 acres of hills and valleys which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides ideal conditions for wine-growing. Cabernet Sauvignon is planted in several different sites - on steep, southwestern facing hillsides. The vines range from 6 - 28 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Franc and Petit Verdot are blended in to provide additional softness, structure, and complexity. |
| Harvest: | October 9 - 28 • 24.6 °Brix • 3.48 pH • 6.8 g/L TA |
| Winemaking: | All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Fermentations were pumped-over twice daily, with the temperature peaking at 88° F. Maceration time varied from 14 to 30 days depending on wine lot. The wine was aged for 20 months in French oak barrels (45% new). Rackings occurred every 4 months until bottling in August of 2004. The final blend is 89% Cabernet Sauvignon, 10% Cabernet Franc, and 1% Petit Verdot. This wine is drinkable upon release, but will reward careful cellaring for the next 10 - 15 years. |
| Wine Analysis: | 14.2% alcohol • 3.58 pH • 6.1 g/l TA |
| Tasting Notes: | Concentrated aromas of ripe plum, cherry, and blackberry; with hints of cedar, cocoa, and vanilla. The mouth is layered with jammy flavors of raspberry, black cherry, red currant, and a hint of cracked black pepper. Fine-grained tannins fill the palate and provide a long finish of spice and red fruit. |
| Release Date: Bottle Price: | TBA \$35.00 |