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C A B E R N E T S A U V I G N O N

O A K V I L L E A V A

Varietal composition:

88% Cabernet Sauvignon
10% Cabernet Franc
1% each Malbec and Petit Verdot

Rich, dense cassis and blackberry character interwoven with spice, vanilla, mineral and cedar. Muscular tannins – signature of the Oakville AVA

Total acid: 0.59%
Final pH: 3.8
Residual sugar: 0.06% (Dry)
Alcohol: 14.1 by volume

Flavor descriptors:

Wine analysis:

• V I N T A G E •

The 2001 growing season experienced one of the longest bloom-to-harvest periods in recent history. Long hang-time on the vine (averaging 140 days) resulted in exceptional flavors in Cabernet Sauvignon grapes. Cumulative degree days were high (~3254) because of the warm spring. Rainfall in Oakville was below-average at 25½". We had predicted an early harvest since budbreak, bloom and veraison were ahead of normal, and indeed, the onset to harvest was one of the earliest in the last 20 years (August 8). We feared that all the grapes would ripen simultaneously, but then the weather cooled and slowed ripening, making harvest one of the longest in duration, with the last grapes picked at the end of October. Brix levels (sugars) rose very quickly in the Cabernet Sauvignon grapes to the mid-20s two weeks before a normal harvest date. We waited for the flavors to fully mature and for the tannins to soften before harvesting the grapes for our Oakville Cabernet from September 15 to October 16.

Grapes: (Average) 25.1° Brix with 0.68% initial acid and 3.75pH

• V I N E Y A R D S •

Appellation:

Oakville American Viticultural Area (AVA)

Grape Sourcing:

Over 60% harvested from Robert Mondavi To Kalon Vineyard, balance other outstanding Oakville bench vineyards

• W I N E M A K I N G •

Hand-harvested into 40 lb. boxes during cool morning hours
Hand-sorted on tables in our To Kalon Fermentation Cellar for optimum quality
Destemmed directly into a new 17-ton oak fermentation tank (no pumping of must)
31½ days extended maceration to soften tannins (natural heat from fermentation maintained in oak tank)
Free-run wine drained off pomace, then drop-gate opened to gravity-convey pomace to Marzola basket press
Wine gravity-fed to barrels to undergo malolactic fermentation and aging
461 days (15 months) aging in traditional French oak château barrels (75% new oak)
Bottled unfinned and unfiltered