



2000 Cabernet Sauvignon

The first harvest season of the new millennium was warm and dry allowing the grapes time to fully mature and develop on the vine, providing our winemaker, Dimitri Tchelistcheff, with a Cabernet Sauvignon harvest of superior balance and color. This 100% Cabernet Sauvignon shows rich ripe flavors and complexity of fruit from start to finish. Just after fermentation this wine received an extended period of skin contact, which moderates the tannins. Twenty-four months of aging in new French oak barrels contributes a beautiful toasty vanilla character to its rich raspberry intense aroma. Once in a bottle, this wine received an additional 3 years of cave aging, allowing it time to develop in the bottle and be ready to drink upon release. With proper cellaring, the 750ml full size bottles should continue to mature beautifully through 2013.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 14- 24, 2000
Varietal Composition:	100% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	24 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	24.2° Brix
Alcohol:	14.0 %
Total Acid:	6.6g/liter
pH:	3.7
Production:	3,693 cases