



2001 Cabernet Sauvignon

A stellar growing season in 2001 allowed our Cabernet Sauvignon grapes to ripen to perfection. This 100% Cabernet Sauvignon has a nose rich in cassis, raspberries and maple syrup. This elegant mouth-filling wine explodes with flavors of raspberries and chocolate as it flows beautifully over the palate into a long, seamless finish. Just after fermentation our winemaker, Dimtri Tchelistcheff, allowed this wine an extended period of skin contact, which moderates the tannins. After twenty-four months of aging in new French oak barrels this wine was bottled and received 3 years of additional 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 2015.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 4- 15, 2001
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:	25.0° Brix
Alcohol:	14.5 %
Total Acid:	6.6g/liter
pH:	3.83
Production:	1839 cases