



2002 Cabernet Sauvignon

The 2002 harvest was a typical one here in the foothills of the Napa Valley, leading to a remarkable 100% Cabernet Sauvignon wine that seduces you with its dark ruby color. Intense dried fruit aromas precede a robust presence of candied fruit and allspice. This is a vibrant wine that cheerfully greets you and stays with you throughout a parade of flavors. Twenty months in new French Nevers barrels adds a dimension of toasty vanilla. In short, a tamed giant that is a perfect example of “the King of Wine”. This wine continued its development in the bottle for 3 years prior to its release, making it ready for enjoyment now. With ideal storage, the 750ml bottles of this wine will continue to age beautifully through 2016.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 16- 30, 2002
Varietal Composition:	100% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	20 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	24.8° Brix
Alcohol:	14.0 %
Total Acid:	6.4g/liter
pH:	3.79
Production:	3,132 cases