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Cabernet Sauvignon 1998 Baritelle Vineyard Rutherford, Napa Valley

Vineyard

The Baritelle Vineyard is located in the renowned Rutherford appellation of the Napa Valley. Grapes for this wine are produced from the Jackson Clone of Cabernet Sauvignon (also known as Clone 6) and the vines are located on a well-drained, gravelly knoll on the vineyard.

Vinification

Cabernet Sauvignon, Jackson Clone grapes were hand-harvested from a gravelly knoll on the Baritelle estate, and were gently crushed to retain 40% whole berries. Prior to yeasting the fermentor, we cold soaked for 72 hours, increasing the richness and intensity of the fruit character. We fermented at 85 degrees-F with Bordeaux Red yeast, and extracted color utilizing gentle cap irrigation. Following fermentation the wine went through malo-lactic fermentation in the presence of the skins as the wine macerated for 33 days. The free-run and press wines were aged separately. The wine was aged in 40% new French oak, thin stave barrels for 21 months and racked every other month to naturally clarify the wine and soften the tannins. With no filtration or fining, the wine was laid down in bottle for 18 months prior to release.

Vintage Notes

The 1998 vintage was one of challenges for grower and vintner. A wet winter and wet spring followed by a cool summer required intensive vine management operations and great patience on the part of winemakers. A warm, dry fall allowed the fruit to achieve a long hang time before reaching full maturity on October 30th. At harvest the grapes had excellent color, flavor and balance.

Tasting Notes

Our 1998 release is deep ruby in color, with a dense, concentrated appearance. Extended bottle aging has allowed the fruit time to evolve and the aromas of cassis, anise, and toast integrate well with the classic Jackson Clone varietal character. On the palate the complex, concentrated fruit flavors are balanced with a crisp acidity, firm yet supple tannins and undertones of toasted French oak, leading to a lingering, rich finish. The wine's delicate balance between fruit, oak, tannin and acidity continues the sophisticated, elegant, Bordeaux style associated with prior releases. **Rated Scored 94 and rated among Top Ten Wines in Dec 2002 issue of Wine & Spirits Magazine.** Excellent today, the wine will certainly reward those with the patience to cellar it.

Technical Analysis

Varietal:	Cabernet Sauvignon, 100%, Jackson Clone
Source:	Baritelle Vineyard, Rutherford, Napa Valley
Harvest Date	October 30, 1998
Harvest Sugar	24.7 Brix
Harvest Acid	0.58 gm/100ml
Total Acid	0.55 gm/100ml
pH	3.91
Alcohol	13.9%
Aging	21 months in French Oak, 40% new
Bottle Date	August 15, 2000
Production	2,416 6-bottle cases

