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Cabernet Sauvignon 1999 Napa Valley

Vineyard

Our premier release of Napa Valley Cabernet sauvignon is produced primarily from grapes grown on the Baritelle Vineyard in Rutherford.

Vinification

Cabernet sauvignon grapes were hand-harvested and gently crushed to minimize crushing of berries and maximize fruit character. We fermented at 80 degrees-F with a Bordeaux yeast strain, and extracted color utilizing gentle irrigation over the skins. Following fermentation the wine underwent malo-lactic fermentation and was then racked to barrel. The wine was barrel aged in a combination of French and American oak barrels for 23 months. The wine was not fined and received one filtration prior to bottling.

Vintage Notes

A cool, dry spring, with unseasonably cool summer temperatures followed a winter of average rainfall. The 1999 harvest followed a long cool growing season that allowed the grapes to achieve a long hang time on the vines. Warm temperatures in September brought the grapes to full maturity, with excellent acidity and flavors, in mid-October.

Tasting Notes

Our Cabernet sauvignon, deep ruby in color, has rich, ripe fruit aromas. Soft tannins blend well with the fruit and sweet oak to yield a full-bodied wine with excellent balance and a long, lingering finish that will continue to develop with additional bottle age. The wine's exquisite balance continues the sophisticated, elegant, Bordeaux style associated with our Reserve Cabernet sauvignon. Excellent today, the wine will certainly reward those with the patience to cellar it.

Technical Analysis

Varietal:	Cabernet Sauvignon
Appellation:	Napa Valley
Harvest Date	October 14, 1999
Harvest Sugar	24.6 Brix
Harvest Acid	0.52 gm/100ml
Total Acid	0.71 gm/100ml
pH	3.3.58
Alcohol	13.7%
Aging	23 months in French Oak
Bottle Date	August 15, 2001
Production	465 cases

