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Cabernet Sauvignon 1999 Clone 6, 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 awhile the wine macerated for up to three weeks. The free-run and press wines were kept separate. The wine was aged in 50% new French oak, thin stave barrels for 23 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

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, on October 14th.

Tasting Notes

Our 1999 vintage is deep ruby in color, with dense, concentrated flavors. The long, cool growing season resulted in high acidity and lower than normal pH in our cabernet, yielding bright fruit flavors. On the palate concentrated fruit flavors are balanced with crisp acidity, firm yet supple tannins and undertones of toasted French oak, leading to a lingering, rich finish. The wine's exquisite balance continues the sophisticated, elegant, Bordeaux style associated with prior releases. 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 14, 1999
Harvest Sugar	24.6 Brix
Harvest Acid	0.52 gm/100ml
Total Acid	0.71 gm/100ml
pH	3.358
Alcohol	13.7%
Aging	23 months in French Oak, 50% new
Bottle Date	August 15, 2001
Production	1,716 6-bottle cases

