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Bell Cabernet sauvignon clones

Below are details of the four Cabernet clones we use to produce our Cabernet sauvignons.

Clone 4, known as the Mendoza clone, originally from Argentina, is a moderate producer (4 – 5 tons per acre) with strong flavor intensity. The clone has very good color, aromas and palate balance, with little herbal character and some spiciness. It is non heat-treated and relatively disease free. Common aroma descriptors include blackberry, cooked prunes, tar, tobacco and green bean. Common taste descriptors include cassis and spicy.

Clone 6, known as the Jackson clone, was imported to California and planted in local Santa Clara vineyards in the 1870's. It is a very low producer (3-4 tons per acre). These vines show no leaf roll virus and were imported prior to phylloxera. The wines show a very dark color, firm tannins, a strong flavor profile and a distinctiveness. It is disease free and non heat-treated. Common aroma descriptors include vanilla, black olive, soy, herbaceous and clove. Common taste descriptors include berry, olive and chocolate.

Clone 7, known as the Concannon or Wente clone, is a long-time workhorse of California Cabernet production. This clone has been known to produce as much as 12 tons per acre in Napa, although it generally produces between 6 – 8 tons per acre. Originally sourced from the La Fatta Vineyard south of St. Helena, it is speculated that this selection may have come from the de Latour nursery at Beaulieu. This clone displays good fruit strength, some herbal character and moderate yields. Common aroma descriptors include blackberry, mint, black olive and bean. Common taste descriptors include berry and canned vegetable.

Clone 337, a recent addition to the family, selected in Bordeaux by the institute of research called INRA. Widely, and successfully planted in California, this clone is appreciated for its small berries and moderate yield. The wines it produces are typically dense and complex with a highly aromatic, floral, varietal character.

Comparison of Four Cabernet sauvignon clones (2002) ¹

<u>Measurement</u>	<u>Clone 4</u>	<u>Clone 6</u>	<u>Clone 7</u>	<u>Clone 337</u>
Harvest Date	9/26/02	9/26/02	9/27/02	10/23/02
Sugar at Harvest	26.6°B	24.8°B	24.2°B	25.2°B
Acid at Harvest	0.50	0.48	0.50	0.51
pH at Harvest	3.33	3.59	3.51	3.57
Alcohol	14.8%	14.8%	14.6%	14.6%
Acid	0.67	0.70	0.65	0.68
pH	3.89	3.58	3.64	3.63

¹ Anthony Bell, Bell Wine Cellars, personal vintage results.