



BELL

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Cabernet Sauvignon 1997
Baritelle Vineyard
Rutherford, Napa Valley

Vinification

Cabernet Sauvignon, Jackson Clone grapes were hand-harvested from a gravelly knoll on the Baritelle estate, then delivered to the winery in small picking boxes to minimize fruit damage. Grapes were gently crushed, retaining 40% whole berries in the fermentor to obtain partial whole berry fermentation, to maximize fruit character. 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 a combination of traditional screened, vigorous hand pump-overs, and gentle irrigation.

Following fermentation the wine went through malo-lactic fermentation in the presence of the skins as the wine macerated for up to three weeks. The free-run and press wines were kept separate and aged in 50% new French oak, thin stave barrels for 23 months. The wine was racked every other month to naturally clarify the wine and soften the tannins. Prior to bottling, a blend was crafted utilizing the various barrel components and adding back a small portion of press wine. With no filtration or fining, the wine was laid down in bottle for 20 months prior to release.

Tasting Notes

Our 1997 release exhibits the richness and full varietal character one would expect from the outstanding 1997 growing season. The wine 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 94 by Wine & Spirits Magazine, and as one of the Top 15 Cabernets**, 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	September 16, 1997
Harvest Sugar	23.4 Brix
Harvest Acid	0.49 gm/100ml
Total Acid	0.61 gm/100ml
pH	3.69
Alcohol	13.7%
Aging	23 months in French Oak, 50% new
Bottle Date	September 20, 1999
Production	3,466 6-bottle cases

