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Cabernet Sauvignon 2000

Clone 6

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 Clone 6 Cabernet Sauvignon (also known as the Jackson Clone) and the vines are located on a well-drained, gravelly knoll on the vineyard.

Vinification

Cabernet Sauvignon, Clone 6 grapes were hand-harvested from a gravelly knoll, 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 80% 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 2000 vintage followed a virtually picture perfect growing season. A cool, even growing season throughout, except for a three-day heat stretch of unusually high temperatures in June and ominous rain clouds in late August, led to a compact harvesting period. The mild, even summer weather allowed for slow, steady ripening, promoting good flavors in the grapes.

Tasting Notes

Our 2000 vintage is deep ruby in color, with dense, concentrated flavors. The long, cool growing season resulted in bright fruit flavors and the long hang time allowed the fruit to develop full flavor maturity. 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 20, 2000
Harvest Sugar	23.8 Brix
Harvest Acid	0.41 gm/100ml
Total Acid	0.58 gm/100ml
pH	3.85
Alcohol	14.6%
Aging	21 months in French Oak, 80% new
Bottle Date	July 30, 2002
Production	1,278 6-bottle cases

