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Cabernet Sauvignon 2002 Clone 6 Rutherford, Napa Valley

Vineyard

Vineyard Georges III is located adjacent to Silverado Trail in the renowned Rutherford appellation of the Napa Valley, and was planted by Georges DeLatour of Beaulieu Vineyard in 1928. Following his work identifying the differences between various Cabernet sauvignon clones, Anthony Bell spent hundreds of hours in this vineyard, introducing clone 6 from budwood taken off BV's block 4, where he conducted the clonal trials in 1980. Those vines are now among the oldest in the Valley, and are planted in gravelly loam soils.

Vinification

The grapes are hand-harvested and gently crushed to retain 40% whole berries. Prior to yeasting with Bordeaux red yeast, we cold soaked for 72 hours, increasing the richness and intensity of the fruit character. Color extraction utilizes a combination of manual pump overs via a screen during the initial fermentation, with gentle cap irrigation as the wine goes dry. Following fermentation the wine went through malo-lactic fermentation in the presence of the skins while 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 approximately 22 months and raked 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 2002 vintage was extremely compressed, and followed a long, cool growing season. A cool spring saw some frosts in April and this was followed by light rains in May. Following veraison in July, growing conditions were truly ideal with warm days and cool, even cold nights. A few manageable heat spikes in late September and early October brought the fruit to full maturity. A brief heat wave during harvest had growers scrambling but temperatures dropped to season normals and the remaining grapes matured slowly and evenly.

Tasting Notes

Our 2002 vintage is characterized by dark ruby color and concentrated flavors. The cool spring and generally moderate temperatures experienced during the growing season combined with a burst of late season warmth allowed the grapes to ripen to full maturity, yielding dense, dark fruit character. Overtones of black cherry, currant and blackberry in combination with undertones of chocolate, coffee and pepper meld with the vanilla and cedar nuances of French oak in waves of complexity. On the palate, concentrated yet supple tannins, and crisp acidity lead to a lingering finish, and contribute to a finely balanced structure consistent with the classic Bordeaux style of our prior releases.

Technical Analysis

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| Varietal: | Cabernet Sauvignon, 100%, Jackson Clone |
| Source: | Beckstoffer Georges III Vineyard, Rutherford, Napa Valley |
| Harvest Date | September 26, 2002 |
| Harvest Sugar | 24.8 Brix |
| Harvest Acid | 0.48 gm/100ml |
| Total Acid | 0.70 gm/100ml |
| pH | 3.59 |
| Alcohol | 14.8% |
| Aging | 22 months in 90% French Oak, 10% American Oak |
| Bottle Date | August 2004 |
| Production | 981 six-bottle cases |

