

BARNETT VINEYARDS

Spring Mountain District

NAPA VALLEY

CABERNET SAUVIGNON Spring Mountain District 2002

Harvest Date:	October 9 th , 15 th and 17 th 2002
Grape Sources:	Spring Mountain District (York Creek Vineyards, Spring Mountain Vineyards and Barnett Vineyards)
Blend:	77% Cabernet Sauvignon, 16% Cabernet Franc, 6% Merlot & 1% Petite Verdot
Aging:	21 months in French Oak Barrels 60% new & 40% once used
Alcohol:	14.2%
Production:	2,411 Cases
Release Date:	January 2005
Winemaker:	Nile Zacherle

Vintage Notes: In 2002, the growing season began on average though was a cooler year overall. The growing temperatures were mild with the exceptions of a few heat spikes in June, July and in August. The real heat spike came in September around the 15th and lasted about 11 days. These back-to-back 90+ days accelerated ripening. The Spring Mountain District is fortunately slightly cooler than the valley floor. We were able to hang the fruit longer than others more affected by the heat, thus developing more flavors.

Winemakers Notes: The 2002 Cabernet Sauvignon was fermented in half-ton macro bins and pressed to barrels where both the alcoholic and the malolactic fermentations were finished. All lots were racked one to three times before blending at 16 months of barrel age. The blended wine was then returned to barrels for another 6 months before bottling.

Tasting Notes: Blackberry jam and dark cherry aromas layered with allspice and earth tones. A sweet and broad front carries throughout the length of the palate offering dark spices, crème de cassis and hints of dark chocolate. The finish is bold and chewy with notes of licorice and toffee. Best from 2004 to 2012 (8 years).