

VINTAGE NOTES

1992

Reserve

CABERNET SAUVIGNON

Varietal: 89% Cabernet Sauvignon

8% Merlot

3% Cabernet Franc

Appellation: Napa Valley

Total Acids: 0.55%

Final pH: 3.60

Alcohol: 13.7% by volume

VINTAGE

The weather during Napa Valley's 1992 growing season developed sound, high quality Cabernet Sauvignon. Harvest conditions were free of rainfall or extreme heat, providing fruit in excellent condition. It was an early harvest for all varieties, beginning on August 12 and ending by the first of October. Budbreak, bloom and veraison occurred slightly ahead of average, so the early maturation was anticipated.

VINEYARDS

Only the most outstanding fruit was hand-harvested for our 1992 Cabernet Sauvignon Reserve. Seventy percent of the grapes were grown in the Oakville District (45% from our own To-Kalon Vineyard surrounding the winery). The balance was selected from other highly-respected vineyards within Napa Valley, chosen for their complementary characteristics. *The grapes were harvested at 23.5° Brix; 0.72% initial acid; 3.47 pH.*

FERMENTATION and AGING

At the winery, we focused on extremely gentle handling of the grapes and wine to avoid harsh tannins and emphasize natural balance. Fermentation at 85°F., followed by twenty-seven days of skin contact naturally softened tannins and enhanced varietal intensity. The wine underwent an extended malo-lactic fermentation and was aged for twenty months in small French oak chateau barrels. Five barrel-to-barrel rackings during aging gently developed and clarified the wine; it was then bottled unfiltered to retain the rich texture and complex flavors. *Fermentation temperature: 85°F.; Fermentation length: 4 to 5 days; Skin contact: 27 days; Barrels: French oak (71% new barrels); Time in barrels: 20.4 months.*

WINEGROWER'S COMMENTS

Our historic To-Kalon Vineyard is reflected in the classic cassis aromas and layers of black cherry, berry and spice flavors found in this 1992 Cabernet Sauvignon Reserve. This wine has great structure and balance, with hints of vanilla from Nevers oak. Although the wine is very attractive now, we suggest additional bottle aging for optimum enjoyment.