



Conn Creek

1998 CABERNET SAUVIGNON

N A P A V A L L E Y

WINEMAKER'S TASTING NOTES

Intense aromas of cherry and cassis are tinged with clove, vanilla and anise. This is a luscious, full-bodied, well-balanced wine packed with classic Cabernet flavors of ripe plum, black cherry, oak and mocha with a lingering, velvety finish.

-Tom Montgomery, Winemaker

THE VINEYARDS

- Sourced from mature Napa Valley vineyards with low crop levels, sparse clusters and small individual berries producing intense, concentrated flavors.
- Bill Collins vineyard (Conn Creek's original vineyard) provided the backbone of the 1998 bottling.
- 1998 growing season was cool, with delayed ripening, a late harvest and low crop yields.
- Fruit displayed intense color, bright fruit aromas and flavors and ideal balance of acidity and sugars.

THE WINEMAKING

- Gravity was used for racking to protect the wine's aromas and flavors.
- Individual vineyard lots were barrel aged separately for 21 months in equal parts new and one-year-old French oak.
- The final blend was aged for an additional 12 months in the bottle prior to its release.

THE ACCLAIM

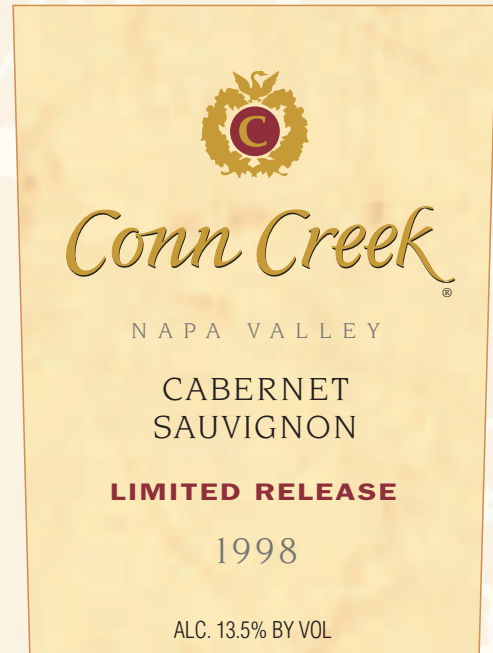
91 points, *Wine Spectator*, 1997 vintage

90 points, *Wine & Spirits*, 1997 vintage

☆☆☆☆, "Highly Recommended", *Decanter*, 1996 vintage

THE FOOD

- Grilled lamb
- Braised short ribs
- Roasted eggplant lasagna



THE STATS

Blend:	100% Cabernet Sauvignon
Total acidity:	0.66 g/100 ml
pH:	3.52
Alcohol:	13.5%

