



Conn Creek

2000 CABERNET SAUVIGNON

N A P A V A L L E Y

TASTING NOTES

Intense aromas of blackberry, cherry and currant are accented by notes of toasty oak, coffee and sweet spice. This is a rich, full-bodied, well-balanced wine loaded with flavors of blackberry, cherry and mocha with a lingering, velvety finish. This is a classic Napa Valley Cabernet.

THE VINEYARDS

- Napa Valley's long, warm growing season in 2000 was characterized by healthy yields and high quality fruit.
- Warm temperatures gave way to cooler conditions, giving fruit extra time on the vine and resulting in ripe, flavorful wines with rich, deep color.
- Collins Vineyard, Conn Creek's original vineyard, provided the backbone of the 2000 bottling.
- Located just north of St. Helena, Collins Vineyard produces well-structured, small berries with concentrated, complex flavors and aromas of cherries, chocolate and violets.

THE WINEMAKING

- Gravity was used for racking to protect the wine's aromas and flavors.
- Individual vineyard lots were barrel aged separately for 26 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 FOOD

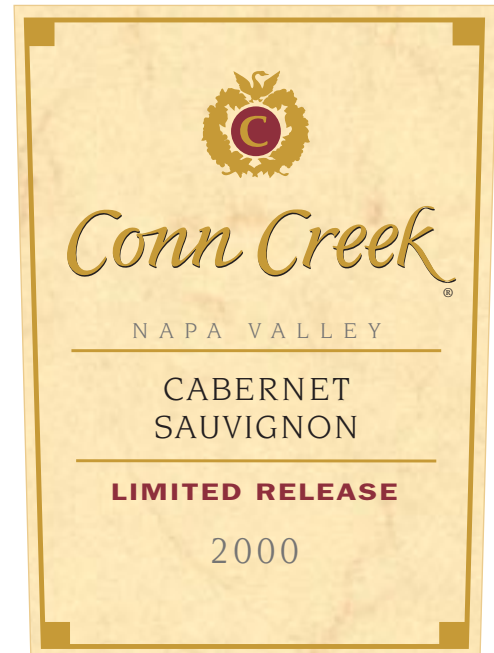
- Grilled lamb
- Braised short ribs
- Roasted eggplant lasagna

HERITAGE OF ACCLAIM

90 pts.
Wine Enthusiast (1998 vintage)

91 pts.
Wine Spectator (1997 vintage)

☆☆☆☆, "Highly Recommended"
Decanter (1996 vintage)



THE STATS

Blend:	100% Napa Valley Cabernet Sauvignon
Total acidity:	0.65g/100 ml
pH:	3.47
Alcohol:	14%
Case Production:	8,500

