



Conn Creek

2000 ANTHOLOGY

N A P A V A L L E Y

TASTING NOTES

The 2000 Anthology shows aromas of cherry, mocha, sweet spice and vanilla. Flavors of plum, cherry and spice linger on a round finish. This is a harmonious, elegant medium to full-bodied wine that can be enjoyed now or cellared for additional complexity.

THE VINEYARDS

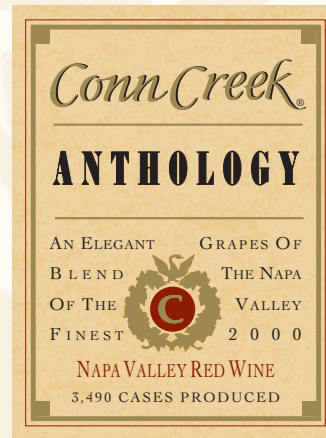
- Napa Valley's long, warm growing season in 2000 was characterized by healthy yields and high quality fruit.
- Warm temperatures gave way to cooler conditions, giving fruit extra time on the vine and resulting in ripe, flavorful wines with rich, deep color.
- Sourced from premier Napa Valley vineyards producing the finest Merlot, Cabernet Sauvignon, Malbec and Cabernet Franc grapes.
- A majority of the Cabernet Sauvignon and Cabernet Franc grapes were sourced from Conn Creek's original Collins Vineyard, located north of St. Helena.
- The wine is a blend of nearly 20 separate vineyard lots.

THE WINEMAKING

- Varieties and vineyard lots were vinified and aged separately with only the best barrels from each lot being selected for the final blend.
- Barrel aged for 28 months in equal parts new and one-year-old French oak.
- Fining with egg white before bottling softened the tannins to produce the supple character that Anthology is known for, while maintaining good structure for aging.
- Aged for an additional 12 months in the bottle prior to its release.

THE FOOD

- Filet mignon
- Roast pork loin
- Robust cheeses



THE STATS

Blend:	65% Cabernet Sauvignon 19% Merlot 13% Cabernet Franc 3% Malbec
Total acidity :	0.68g/100 ml
pH:	3.50
Alcohol:	14.2%
Case Production:	3,490

