



Conn Creek

2001 ANTHOLOGY

N A P A V A L L E Y

TASTING NOTES

Anthology exhibits inviting aromas of dried cherries, sweet vanilla and nutmeg with flavors of plums, allspice and warm berry pie. This is a full-bodied wine with silky tannins, a supple finish and enough complexity for aging.

Jeff McBride, Winemaker

THE VINEYARDS

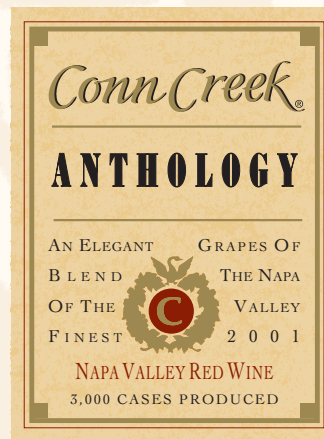
- The 2001 vintage in Napa Valley was characterized by its early start, quick growing season and ideal summer weather.
- The growing conditions produced ripe, well-balanced, aromatic and flavorful fruit.
- Sourced from premier Napa Valley vineyards producing the finest Merlot, Cabernet Sauvignon, Malbec 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

- Vineyard lots were vinified and aged separately with only the best barrels from each lot 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



*2001
A Blend of 58% Napa Valley Cabernet Sauvignon, 20% Merlot,
12% Cabernet Franc, 6% Petite Verdot and 4% Malbec*

THE STATS

Blend:	58% Cabernet Sauvignon 20% Merlot 12% Cabernet Franc 6% Petite Verdot 4% Malbec
Total acidity :	0.65g/100 ml
pH:	3.59
Alcohol:	14.5%
Case Production:	3,000

