



Conn Creek

2001 CABERNET SAUVIGNON

N A P A V A L L E Y

TASTING NOTES

Aromas of blackberry and crème de cassis lead to flavors of sweet spice and ripe cherries. Smooth and enticing, this wine shows good depth and fruit density. It is elegant enough for near term enjoyment, yet has the structure to reward additional aging.

Jeff McBride
Jeff McBride, Winemaker

THE VINEYARDS

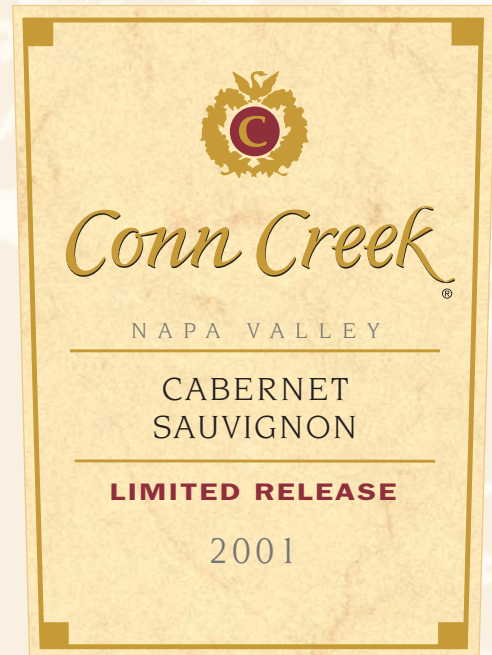
- The 2001 vintage in Napa Valley was characterized by its early start, quick growing season and ideal summer weather.
- The growing conditions produced ripe, well-balanced, aromatic and flavorful fruit.
- Cabernet fruit from Collins Vineyard, Conn Creek's original vineyard, provided the backbone of this 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



THE STATS

Blend: 75% Napa Valley Cabernet Sauvignon, 11% Cabernet Franc, 11% Malbec, 3% Merlot

Total acidity: 0.67g/100 ml

pH: 3.56

Alcohol: 14.5%

Case Production: 10,000

