



Conn Creek

2002 CABERNET SAUVIGNON

N A P A V A L L E Y

TASTING NOTES

“Aromas of bright cherry, vanilla and spice lead to sweet cherry fruit and cocoa flavors. This classic Napa cab is elegant and smooth, yet complex with dense fruit and a lingering cherry finish.”

- Jeff McBride, Winemaker

THE VINEYARDS

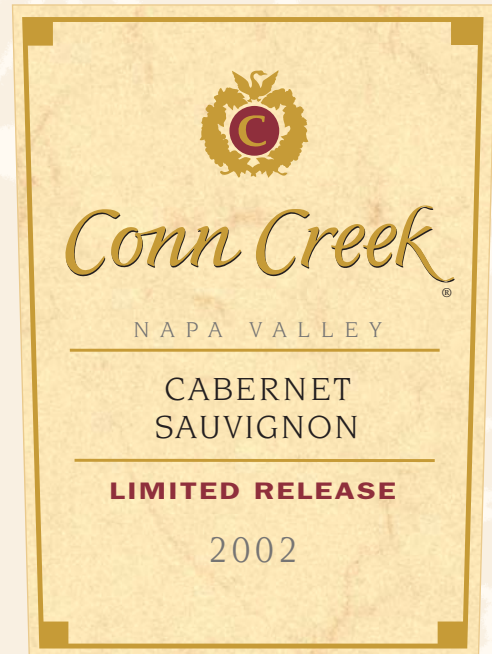
- A near flawless 2002 growing season, with cool temperatures and periodic heat spikes, resulted in fruit with vibrant flavors and bright natural acidity.
- Cabernet fruit from Collins vineyard, Conn Creek’s original vineyard, provided the backbone of this bottling.
- Located just north of St. Helena, Collins Vineyard produces well-structure, small berries with concentrated, complex flavors and aromas of cherries, chocolate and violets.
- Fruit from Stagecoach Vineyard, located on the rugged eastern hills of Napa Valley, also contributed to the blend.

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 an additional 12 months in the bottle prior to its release.

THE FOOD

- Grilled lamb
- Braised short ribs
- Roasted eggplant lasagna



THE STATS

Blend: 86% Cabernet Sauvignon
 10 % Merlot
 4% Malbec

Total acidity: 0.67 g/100 ml
 pH: 3.44
 Alcohol: 14.8%
 Case Production: 11,000

