

# Conn Creek

N A P A V A L L E Y

## 1996 ANTHOLOGY

**W**inemaker's tasting notes: "This is an elegant, complex wine, offering a wealth of aromas and flavors. It is crafted in the Bordeaux tradition of blending different varietals, from different vineyard sources, to achieve a harmonious whole. While styled for approachability, it will mature well over several years."

– Tom Montgomery, Winemaker

**Nose:** The contribution of great Cabernet is evidenced by notes of black currant, plum, tobacco, and mint. Spice and black cherry aromas stem from Cabernet Franc, while bright cherry, chocolate, and earth come from Merlot. Sweet toasty French oak frames the whole.

**Palate:** Balanced and 'warm' with rewarding berry and black cherry flavors that carry into a lengthy finish. Truly supple in character, with medium tannins and a silky mouthfeel, it still offers enough structure and body to welcome hearty meat dishes, strong cheeses, and moderately spicy foods.

**Grapes:** The Greeks coined the word *anthology* to mean "a gathering of flowers." Like a mixed bouquet, this wine is a collection of grapes from Napa Valley's finest vineyards including the Conn Creek Estate. Other sources ranged from cooler sites in the southern Valley to dry-farmed vineyards in Calistoga. In 1996, a combination of moderate yields and a long, cool ripening

season helped develop richly flavorful Cabernet, Merlot, and Cabernet Franc. Summer heat spells contributed to small berry size and grapes with an abundance of color, "dark fruit" (black cherry, plum, currant) character, and well-structured tannin. For optimal balance, this premier blend includes 52% Cabernet Sauvignon, 28% Merlot, and 20% Cabernet Franc.

**Winemaking:** Anthology is Conn Creek's ultimate expression of craftsmanship: gentle, hands-on techniques and minimal handling are key. Varieties and vineyard lots were vinified and aged separately to encourage the unique character of each. This method expanded the winemaker's choice of subtle flavors from which to craft the finished wine. After gently racking off fermentation lees, the young wines matured for 18 months in new, one- and two-year-old French oak barrels. Ongoing evaluations and tastings by the winemaker resulted in only the best individual barrels from each vineyard lot being selected for the final blend.

### FERMENTATION & AGING DATA:

Yeast ..... *Pasteur Red*  
Length of fermentation ..... *9 days*

### BOTTLING DATA:

Total acidity ..... *0.65 g/100 ml*  
pH..... *3.58*  
Alcohol ..... *14.0%*

