



Conn Creek

1999 ANTHOLOGY

N A P A V A L L E Y

WINEMAKER'S TASTING NOTES

"This is a luscious, structured wine produced from a consistently warm vintage. The 1999 Anthology is marked by concentrated aromas of sweet spice from the Cabernet Franc, mocha and cherry from the Merlot and a rich core of cassis, plum, anise, vanilla and earth. Flavors of plum, cherry and toasty oak linger on a warm round finish. This is a silky medium-to-full bodied wine that can be enjoyed now or cellared for additional complexity."

-Tom Montgomery, Winemaker

THE VINEYARDS

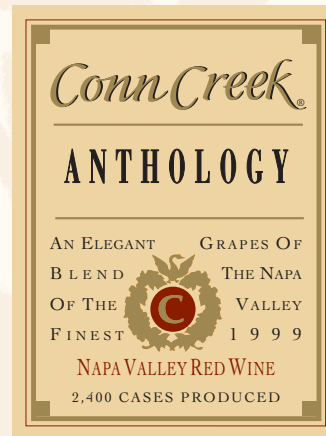
- The 1999 growing season was warm, with delayed ripening, late harvest and low crop levels.
- Grapes were allowed to hang on the vines longer for increased maturity, resulting in intense, ripe fruit character.
- Sourced from premier Napa Valley vineyards producing the finest Merlot, Cabernet Sauvignon, Malbec and Cabernet Franc grapes.
- A portion of the Cabernet Sauvignon and Cabernet Franc grapes were sourced from Conn Creek's original Collins Vineyard.
- A blend of 21 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:	64% Cabernet Sauvignon 16% Merlot 13% Cabernet Franc 7% Malbec
Total acidity :	0.65g/100 ml
pH:	3.48
Alcohol:	14.5%

