



Alcohol:	14.5%
pH:	3.72
Total Acidity:	0.65g
Residual Sugar:	.20
Barrel Aging:	24 Months
Barrel Type:	100% New French Oak
No. of Cases:	941
Date Bottled:	12/07/04
Date Released:	09/05
Aging Potential:	5 - 15 years
Price:	<i>Call for Pricing</i>

2002 CABERNET SAUVIGNON

RUTHERFORD RESERVE NAPA VALLEY

WINEMAKER NOTES: Harvested October 15th and 31st, 2002. 100% Rutherford. Soil: Bale Loam. Barrel aged in 100% new tight grain French Oak. Racked quarterly and lightly fined with egg whites prior to bottling. Bottle age potential 5 to 15 years. 98.5% Cabernet Sauvignon, 1% Merlot, 5% Cabernet Franc.

SENSORY DESCRIPTION: It has an intense red black color, almost opaque. Displays aromas of blackberry, kirsch, cedar, clove and vanilla, with a hint of green olives and ripe raspberries. Very extracted, and dense on the palate with flavors of black fruit (black cherry, cola berry) accented with hints of vanilla bean and roasted coconut and a slight earthiness. The finish is very long and seamless, accented by richly textured, supple oak tannins. Great fruit expression, good concentration, with very supple tannins, and a slight earthy/mineral quality; this wine showcases what Rutherford Cabernets are all about.

“Here’s a big, bold, expressive Cab, packed with powerful black cherry, mocha, currant and spice flavors that are well oaked and very dry. The tannins are strong and fine. Really marvelous for its balance and harmony. Needs time, but good now with a steak.” Cellar Selection

-Wine Enthusiast Magazine, Dec. 31, 2005