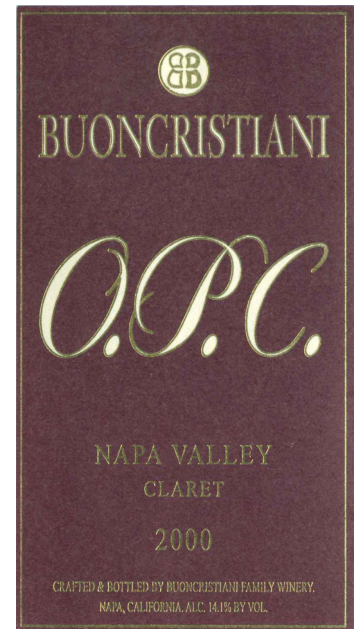


Buoncrisiani
2000
OPC - Claret - Napa Valley



Tasting Notes

The 2000 Buoncrisiani OPC has aromatics of ripe berries and earth. In the mouth flavors of red berry fruits, earth and spice come to the fore. The finish is long highlighted by a kiss of toasty oak!

Winemaking Notes

"Ol' Pa's Claret", a 2000 Napa Valley blend, was inspired by our grandfather "Pa" and his favorite style of wine. The Buoncrisiani family has made and shared wine with friends and relatives for many years. This family tradition originated in Tuscany and was brought to the Bay Area in the 1930's. O.P.C. continues this tradition of crafting fine wines to be shared for everyday enjoyment.

The O.P.C. blend is comprised of fruit sourced from vineyards in Oakville, Yountville, Oak Knoll, and Coombsville appellations. To ensure our highest standard of quality, these vineyards are managed by Buoncrisiani Family Winery or by other Napa Valley growers who adhere to our strict viticultural philosophy. The components of this claret were fermented in small one ton batches and carefully blended in several phases during the second year of barrel aging. This 2000 O.P.C. was aged in French oak barrels for 18 months and bottled in May of 2002.

Blend	71% Merlot, 12% Cabernet Sauvignon, 9% Syrah, 8% Malbec
Appellation	Napa Valley
Harvest	October 1st through October 22nd, 2000
Aging	Eighteen months in French oak barrels, 52% new oak
Cases Produced	290