



Longfellow
2001
Cabernet Sauvignon – Napa Valley



Tasting Notes:

"A powerhouse Napa Cabernet with deep color and concentration. Seductive aromas of ripe dark fruit, cassis, and vanilla bean lead to well developed layers of licorice, rose petal, and cocoa. Silky and focused tannins make this sexy wine enjoyable now, but one that will age with elegance and grace."

---Rolando Herrera

Winemaking Notes:

We are pleased to introduce our inaugural vintage of Cabernet Sauvignon. We set out to produce bold and unique wines true to their varietal heritage. Our style relies on native fermentation and limited intervention to allow the wine to develop concentrated layers of richness and complexity naturally.

This Cabernet Sauvignon was grown in Coombsville located in the Southern Napa Valley just east of the town of Napa. Coombsville's closer proximity to the bay and mild elevation provides perfect growing conditions for the Cabernet grape. Cool mornings and long warm afternoons allow the fruit to hang long into the harvest season ripening slowly and evenly. Growing conditions in 2001 were optimal in Coombsville. In fact, so good that we waited until early November to pick these grapes. The longer hang time contributes to the lush ripeness the exudes from this wine.

In order to minimize intervention, the wine was fermented naturally and left unfinned and unfiltered in order to add additional layers of richness and complexity. A combination of French and American oak (both new and used) was employed to once again add additional layers of flavors and aromas. The result is a stunning example of Napa Valley Cabernet Sauvignon, the King of California wines. 240 Cases Produced

Vineyard:	Purvis Flat - Coombsville
Harvest Date:	November 2001
Winemaking:	Native fermentation
Unfinned & unfiltered	
Cooperage:	60% French oak 40% American oak
Aging:	21 months
Alcohol:	13.9%
Bottling Date:	June 16, 2003