



Longfellow  
2002  
Cabernet Sauvignon  
Napa Valley



**Tasting Notes:**

"Deep ruby color and seductive aromas of lush ripe dark fruit, cassis, and vanilla bean lead to well developed layers of licorice, chocolate, and tobacco. Polished and focused tannins make this plush wine very approachable and enjoyable now, but one that will age with elegance and grace."

---Rolando Herrera

**Winemaking Notes:**

It is with great pride that we release our second vintage of Cabernet Sauvignon. As a follow up to our very successful 2001 vintage, this wine demonstrates the power and elegance that is becoming the hallmark of Longfellow's winemaking style.

This Cabernet Sauvignon comes from the Purvis Flat vineyard in Coombsville located just east of the town of Napa. Coombsville's southern Napa Valley location and proximity to the bay provide generally cooler weather. It's mild elevation keeps the vineyard above the fog maximizing its exposure to the sun. These two aspects along with well-drained rocky red soil allow for longer hang times and optimum ripeness. Like 2001, growing conditions in 2002 were superb. A long and mild growing season virtually devoid of heat spikes produced warm days and very cool nights. The mild weather combined with the cooler climate of Coombsville contributes to the lush ripeness of this wine. The elegance and ripeness of Coombsville fruit makes this wine very approachable young, but also one that will age gracefully.

As with all of our wines, minimal intervention occurred in making this wine. It was left unfinned and unfiltered in order to add additional layers of richness and complexity and enhance its bottle aging characteristics. Compared with 2001, we upped our percentage of new French oak used in aging the wine preferring the soft and sweet vanilla notes it lends to Cabernet Sauvignon. However, a touch of American oak was introduced in order to strengthen the wine's backbone and add an additional layer of flavor and aroma.

Vineyard: Purvis Flat - Coombsville  
Harvest Date: October 2002  
Winemaking: 

- Native fermentation
- Unfinned & unfiltered

Cooperage: 70% French oak  
30% American oak  
Aging: 22 months  
Alcohol: 14.5%  
Bottling Date: June 2004  
Cellaring: 8-12 Years  
Winemaker: Rolando Hererra