



**Vinoce Vineyards
2000
Proprietary Red
Mt. Veeder - Napa Valley**

Tasting Notes:

Aroma: Wonderfully fragrant. Intense black cherry and cedar with hints of roasted coffee and chocolate. **Flavor:** Forward, bright flavors of black cherry and blackberry surrounded by coffee, vanilla, spice and a touch of caramel.

Finish: Full and flavorful. The fruit lengthens and imparts a luscious richness.

Overall: Seamless integration of flavors from start to finish, backed by supple tannins. Dense, generous fruit layered with toast, sweet oak. Velvety texture. Deliciously rich, compelling and inviting, offering excellent potential for long-term aging.

Winemaking Notes:

Our 2000 proprietary red wine is a blend of Cabernet Franc, Merlot, and Cabernet Sauvignon and follows our philosophy that the best wine is a blend of the best elements in the vineyard. All of the grapes are harvested from the Mt. Veeder vineyards that have been planted and managed under the careful watch of Brian Nuss. The wine is wonderfully fragrant with intense black cherry and cedar aromas and a slight hint of roasted coffee and chocolate. Forward, with bright fruit flavors of black cherry and plum, this wine can be enjoyed now and will continue to improve in the bottles for many more years.

Harvest Data:	Grapes picked in early to mid-October
Average Sugar at Harvest:	24.0 Brix
Fermentation:	Careful tannin management is an important factor to our producing powerful, yet elegant mountain wines. Our fermentation is completed in barrel, which accelerates early integration of fruit and oak.
Barrel Aging:	18 months in new French Oak. Toast levels vary in barrel selection.
Blend:	54% Cabernet Franc, 28% Merlot, 18% Cabernet Sauvignon
Alcohol:	13.6%
Appellation:	Mt. Veeder, Napa Valley

Grapes are sourced from Mt. Veeder vineyards, developed and managed by Brian Nuss. These vineyards were planted in 1990. There are a total of 25 acres planted to Cabernet Sauvignon, Cabernet Franc, and Merlot. The well-drained, rocky volcanic soils require the vines to work harder to survive. Resulting berries are small with great intensity and concentration. These mountain vineyards sit high above the morning fog and enjoy a moderate and long ripening season.