



APELLATION: OAKVILLE, NAPA VALLEY
VARITETAL BLEND: 93% CABERNET, 5% PETIT VERDOT,
2% CABERNET FRANC
BARRELS: 50% NEW FRENCH OAK
50% ONCE FILLED FRENCH OAK
PRODUCTION: 184 CASES; 5 CASES OF MAGNUMS, 3-3L BOTTLES
WINEMAKER: SPENCER GRAHAM
RELEASE DATE: NOVEMBER 2005

WINEMAKER'S NOTES

Dense, rich purple color. Well-balanced aromas of red currant, plum, mocha with hints of smoky oak. A seamless wine of elegance and breed.

WINEMAKING

Grapes were harvested on October 12th 2002 and hand-sorted with fermentation starting on October 15th. Upon completion of fermentation, only the free run wine was racked to French barrels; 50% new and 50% once filled previously.

VINEYARDS

These Cabernet Sauvignon grapes are from a single east facing site in the hills west of Oakville known for producing pure, intense wines of great breed.

VINTAGE

Highlights for the 2002 growing season included a long, mostly mild spring and summer followed by heat spikes of warm weather near the end of September that pushed ripening levels upward, concentrated fruit flavors and condensed the harvest. An early April frost and May rains gave way to a mild summer with ideal growing conditions – warm days and cool, even cold, nights. Overall, the grape crop was balanced, showing excellent intense colors and flavor concentration. Our per-acre tonnage was generally lower than average. Grapes developed full, rich flavors and ideal acidity.

Elizabeth Spencer Wines

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