



1999 Cabernet Sauvignon

- Vintage:** 1999 was a cool, late vintage that produced top quality fruit. Cold springtime conditions delayed flowering and reduced yields. Continued cool weather throughout the summer months allowed for slow, even ripening and excellent flavor development. The resulting wines have intense aromas, rich flavors, and impressive structure.
- Vineyard:** The Truchard Estate Vineyard is located in the Carneros region of the Napa Valley. It is 270 acres of hills and valleys which contain a variety of soils: clay, shale, sandstone, limestone, volcanic ash and rock. The combination of terrain, geology, and marine-moderated temperatures, provides “micro-climates” well suited for wine-growing. Cabernet Sauvignon is planted in several different sites - on steep, southwestern facing hillsides. The vines range from 3 - 25 years old, and produce wines that are deep in color, dominated by lush flavors of plum, berry, and spice. Cabernet Franc, grown in the “Highlands” area of the vineyard is blended in to provide additional softness, structure, and complexity.
- Harvest:** October 18 - November 5 • 24.5 °Brix • 3.50 pH • 6.8 g/L TA
- Winemaking:** All of the fruit was gently destemmed and crushed, then inoculated with Pasteur Red yeast. Fermentations were pumped-over twice daily, with the temperature peaking at 88° F. Maceration time varied from 14 to 30 days depending on wine lot. The wine was aged for 20 months in French oak barrels (45% new). Rackings occurred every 4 months until bottling in August of 2001. The final blend is 90% Cabernet Sauvignon and 10% Cabernet Franc. This wine is drinkable upon release, but will soften and develop further complexity over the next 10 - 15 years.
- Wine Analysis:** 14.2% alcohol • 3.56 pH • 6.1 g/l TA
- Tasting Notes:** Concentrated aromas of ripe plum, cherry, and floral blackberry; infused with cedar, vanilla, and cocoa. The palate is layered with vibrant flavors of raspberry and plum jam, followed by black cherry, red currant and a touch of cracked black pepper. Fine-grained tannins provide texture and balance throughout the long spicy finish.
- Release Date:** April 1, 2002
Bottle Price: \$35.00