

## 2001 CABERNET SAUVIGNON - ESTATE

Our 2001 Estate Cabernet Sauvignon originates from the Jardine and Huerhuero vineyards. Grapes from the premium clones 337 and 15 were chosen for this blend. Our already small blocks were divided into even smaller lots to ensure all hand harvesting was performed at ideal maturity. Once delivered in half-ton bins to the winery, the fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. To preserve varietal character in the finished wine, 40% of the lot was left as whole berries. Pumpovers were completed during the fermentation process to enhance color and tannin extraction from the skins. After 14 days of maceration the pomace was pressed gently to lessen astringency in the finished wine. The young wine was then racked to barrels for malic fermentation. Twenty percent Petit Verdot was added to provide a more complex wine with a round tannin structure. After blending and filtration, the wine was bottled.

### TASTING NOTES & RECOMMENDATIONS

**Color:** Dark cherry red

**Aroma:** Intense flavors of ripe sweet fruit; plums with a hint of noble oak

**Taste:** Full bodied with lots of fruit, soft tannins; medium finish

Serve at: 62°-65°F

Drink now through 2006

Store in dark, dry place at: 55°-65°F

### TECHNICAL NOTES

Harvest dates	Brix°	Vineyards	Blend
10.10.2001	25,0	Huerhuero	Cabernet Sauvignon 77%
09.20.2001	24,8	Jardine	Cabernet Franc 3%
10.04.2001	25,0	Huerhuero	Petit Verdot 20%

14 months in 30% new French oak barrels

Bottling date	Alc. %
03.04.2003	14.0

*An elegant Cabernet Sauvignon, blended with some deep colored Petit Verdot,*

*H. Gubler*

Matthias Gubler, Winemaker

