

2 0 0 0 C A B E R N E T S A U V I G N O N - E S T A T E

The Cabernet Sauvignon vines in our Jardine vineyard are clones 337 and 15. We believe that these two clones are best suited to the area of Paso Robles. This Cabernet Sauvignon was harvested last, after all the other fruit was picked and in the cellar. The grapes were hand harvested and delivered in half-ton bins to the winery, where they were destemmed and gently crushed into a temperature controlled stainless steel fermenter. During fermentation, the must was pumped over three times a day to extract the color, tannins and flavors out of the skins. The extended maceration of six days after dryness yielded more complex flavors and rounder tannins in the finished wine. Gentle pressing of the pomace resulted in less astringent tannins. The young wine was then racked to barrels for malic fermentation. Ten percent Petit Verdot was added for deeper color and fresh, fruity flavor, and 10% Merlot was added to round out the tannins. After blending, the wine was filtered gently and bottled.

T A S T I N G N O T E S & R E C O M M E N D A T I O N S

Color: Medium ruby red

Aroma: Fresh, floral Cabernet bouquet, fine fruity flavors with some Eucalyptus

Taste: Full, elegant body with a nice sweet finish, black chocolate and noble wood notes

Serve at: 62°-65°F

Drink now through 2006

Store in dark, dry place at: 62°-65°F

T E C H N I C A L N O T E S

Harvest dates	Brix°	Vineyards	Blend
10.09.2000	24,0	Jardine	Cabernet Sauvignon 80%
09.13.2000	24,4	Jardine	Merlot 10%
09.27.2000	23,4	Huerhuero	Petit Verdot 10%

14 months in 40% new French oak barrels

Bottling date	Alc. %	Cases produced
11.30.2001	13.5	987



Our Bordeaux Blend from 100% Paso Robles fruit, enjoy!

M. Gubler

Matthias Gubler, Winemaker