

## 2 0 0 1 C A B E R N E T S A U V I G N O N - J A R D I N E

Harvesting and vinification for our Jardine selection occurred identically to that of our Estate Cabernet Sauvignon. During fermentation, all lots from the Jardine vineyard were kept separate until blended as the Estate Cabernet Sauvignon the following summer. The best showing barrels from these lots were selected for a small and special blend called "Jardine". We believe that this blend best reflects the terroir of Paso Robles and the 2001 vintage. This selection aged for an additional four months in 60% new thin-staved French oak barrels before being 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:** Dark cherry red

**Aroma:** Intense flavors of fresh sweet fruit, noble oak flavors

**Taste:** Full bodied with big tannins; lots of sweet fruit and dark chocolate, long finish

Serve at: 62°-65°F

Drink now through 2008

Store in dark, dry place at: 55°-65°F

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

| Harvest dates | Brix° | Vineyards | Blend                   |
|---------------|-------|-----------|-------------------------|
| 09.29.2001    | 25.7  | Jardine   | Cabernet Sauvignon 100% |

18 months in 60% new French oak barrels

| Bottling date | Alc. % | Cases produced |
|---------------|--------|----------------|
| 03.03.2003    | 13.5   | 659            |

*Our small selection for a special occasion,*

  
*Matthias Gubler, Winemaker*

