

## 2002 CABERNET SAUVIGNON – JARDINE

The fruit for our 2002 Cabernet Sauvignon was hand selected from our Jardine Vineyard. It was handpicked in small lots during the cool of the morning to ensure optimum quality and ripeness. The fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. To preserve varietal character, 35% of the lot was left as whole berries, with pumpovers taking place regularly to enhance color and tannin extraction from the skins. The wine was racked into barrels to complete malolactic fermentation, and was fined with egg white prior to being bottled.

### TASTING NOTES & RECOMMENDATIONS

**Color:** Deep dark, cherry red

**Aroma:** Intense flavors of dark sweet fruits including notes of blueberry complimented by notes of toasty oak

**Taste:** A supple, full-bodied, rich flavored Cabernet Sauvignon, which has intense fruitiness (blueberry, cherry), light oakiness, and excellent balance, with a medium long finish

Serve at: 62° – 65° F

Drink now through 2010

Store in dark dry place at 55°– 65° F

### TECHNICAL NOTES

Harvest date	Brix <sup>0</sup>	Vineyards	Blend
09.12.02	24.3	Jardine	Cabernet Sauvignon 100%

**Aging:** 18 months in 35% new French and American oak

**Bottling date:** 07.01.04

**Release date:** 04.01.06

**Cases produced:** 709 cases

**Alcohol:** 13.9%

**pH:** 3.53

**Total Acidity:** 6.53 g/l



*Our small selection for a special occasion,*

*M. Gubler*

Matthias Gubler, Winemaker