

WATERSTONE

P. O Box 6979
Napa, California 94581

2002 CABERNET SAUVIGNON NAPA VALLEY

Vintage

2002 began as a mostly mild season. Frost in April and unexpected rain in May caused some uneven bloom and set during flowering. Summer brought long, mild days with a couple of heat spikes in mid-Summer creating some fast-ripening days. The result was highly concentrated and complex fruit flavors with modest per-acre tonnage in a highly compressed harvest period.

Vineyards


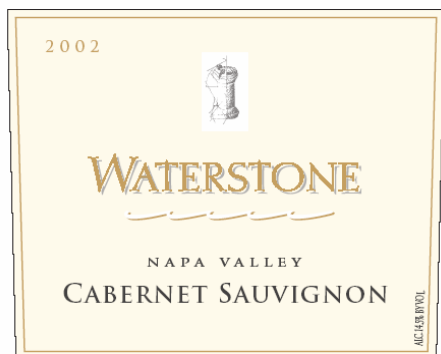
Selecting optimally ripe grapes from well-established hillside vineyards provides the backbone and contributes to the overall complexity and structure of this wine. While a majority of the grapes are grown on western hillsides from Oakville to St. Helena, eastern hillsides from Atlas Peak to Oakville are also contributing to this wine. The hillside locations provided rocky soils and favorably stressed vines, resulting in intense flavors.

Vinification

The grapes were hand picked at 24-25° Brix as the sugars reached maximum balance with the acids. All vineyards were harvested according to flavor profiles. Following destemming, the grapes were stainless steel-fermented and received extended skin contact before being transferred to barrels. The wine was aged in small French oak barrels for 22 months (90% new barrels) where the wine completed malolactic fermentation. The wine was racked prior to bottling and received minimal filtration.

Tasting Notes

Aromas of cedary oak, currants, black cherries and ripe plums suggest the fruit flavors to come, as does the intense, deep red color of the wine. Dense, mouth-filling cherries, plums, chocolate and tobacco marry with the oak nuances. The firm tannins underlying the wine's core provide balance, leading to a lush finish and lingering aftertaste.



Philip Zorn, Winemaker

Technical Data:

Varietal Composition	84% Cabernet Sauvignon 5% Petit Verdot 5% Cabernet Franc 4% Merlot 2% Malbec
Appellation	Napa Valley
Alcohol	14.6%
TA	0.71 g/100ml
pH	3.80
Oak Aging	22 months
Oak Cooperage	French oak, 90% new
Bottling Dates	August 5-6, 2004
Production	2359 cases
Suggested Retail	\$20