

2000 RESERVE CABERNET SAUVIGNON

NAPA VALLEY



APPELLATION:	Napa Valley
COMPOSITION:	88% Cabernet Sauvignon 6% Cabernet Franc 6% Merlot
FERMENTATION:	8 days in stainless steel tanks with a peak temperature of 88 °F and 40 days of extended maceration.
AGING:	17 months in French oak barrels, 50% new
ACID:	6.33 g/L pH: 3.65
ALCOHOL:	13.9%
RESIDUAL SUGAR:	<0.2 gr./100 ml.
SOIL TYPE:	sandy loam
AGE OF VINES:	average of 11 years
HARVESTED:	September 8 - 30, 2000
BOTTLING:	August 22, 2002
PRODUCTION:	900 cases produced
RELEASE DATE:	September 2004

WINEMAKER'S COMMENTS

This inky, purple-hued Cabernet Sauvignon is a Clos Du Val classic – elegant, balanced and age worthy. Perfumed with notes of dried herbs, cedar, black currant and bell pepper, this powerful wine coats the mouth with velvet and flavors of ripe fruit with hints of hazelnut and vanilla. Sturdy, ripe tannis structure this rich full-bodied wine that completes with a long, trailing finish.

HARVEST

The 2000 crush was an excellent one for Clos Du Val in both our Stags Leap District and Carneros Vineyards. Spring was relatively early and very mild - perfect for bud break and flowering for our vineyards. After a brief heat spell in June, the summer was long and cool, and provided perfect maturing conditions for our grapes. Another heat spell in early September sped up the ripening in the younger blocks, and we were able to bring in the grapes a little faster, which was good for the quality of the fruit and the structure of the wines.

HISTORY

French born winemaker Bernard Portet and American businessman John Goelet founded Clos Du Val in 1972. After traveling the world for two years in search of winegrowing regions of great potential, Portet selected two sites in the Napa Valley— 130 acres in the Stag's Leap District for growing Bordeaux varietals and 180 acres in the cooler Carneros region to launch Clos Du Val's Pinot Noir and Chardonnay program. For thirty years, Portet and his international winemaking team have been making wines of balance, complexity and elegance.