

2000 CABERNET SAUVIGNON

NAPA VALLEY

APPELLATION: Napa Valley

87% Cabernet Sauvignon 7% Cabernet Franc 6% Merlot
6-8 days in stainless steel tanks with a peak temperature of 85°F
17 months in French oak barrels, 25% new barrels
6.7 g/L pH: 3.65
13.5%
<0.2 gr./100 ml.
sandy loam
10 years
August 28 - October 27, 2000
June 17 - July 23, 2002
April 2003

WINEMAKER'S COMMENTS

Bernard Portet's original winemaking tenets of balance, elegance and complexity still guide Clos Du Val's winemaking pursuits today, including this oak-aged Napa Valley Cabernet Sauvignon. The wine's deep, almost inky-black color is marked with a purplish hue. The concentrated nose has a balanced blend of dark fruits, bell pepper and toasty oak. Flavors of blackberries and blackcurrant lead to an expansive mid-palate, with a lovely integration of acid and wood complimenting the fruit. The velvety tannins and great length demonstrate why the classics are always in style.

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 in 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.