2001 CABERNET SAUVIGNON

NAPA VALLEY



COMPOSITION: 94% Cabernet Sauvignon

5% Cabernet Franc

1% Merlot

FERMENTATION: 8 days in stainless steel tanks

with a peak temperature of 88°F

AGING: 18 months in French oak barrels,

25% new barrels

ACID: 6.39 g/L pH: 3.59

ALCOHOL: 13.5%

RESIDUAL SUGAR: <0.2 gr./100 ml.

SOIL TYPE: sandy loam

AGE OF VINES: 10 years

HARVESTED: August 21 - October 5, 2001

BOTTLING: June 17 - July 17, 2003

PRODUCTION: 37,500 cases produced

SUGGESTED RETAIL: \$28 per bottle RELEASE DATE: April 2004

WINEMAKER'S COMMENTS

This incredibly rich and intense Cabernet Sauvignon reveals a deep red color with a purple-hued undertone. Layers of fruit, wood and spice create a complex nose that releases aromas of fleshy cherries, bay leaf, coffee and hazelnut. It is a full-bodied wine with an explosive entry and a kiss of chocolate. Smooth and seamlessly integrated, the wine leaves a lingering finish and a lasting impression.

HARVEST

2001 marked Clos Du Val's 30th Harvest at Clos Du Val and one of the earliest in the winery's history due to an unusually warm May and June. July was much cooler than normal, allowing the grapes to ripen evenly and reach full maturity with longer hang-time than was originally expected. We started picking our grapes on August 14 and completed harvest on September 28.

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.

