

2001 RESERVE CABERNET SAUVIGNON

NAPA VALLEY



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| APPELLATION: | Napa Valley |
| COMPOSITION: | 76% Cabernet Sauvignon 18% Cabernet Franc 6% Merlot |
| FERMENTATION: | 35 days in stainless steel tanks |
| AGING: | 20 months in French oak barrels, 75% new |
| ACID: | 6.3 g/L pH: 3.54 |
| ALCOHOL: | 13.5% |
| RESIDUAL SUGAR: | dry |
| SOIL TYPE: | clay loams with gravel |
| AGE OF VINES: | average of 7-15 years |
| HARVESTED: | September 5-12, 2001 |
| BOTTLING: | August 13, 2003 |
| PRODUCTION: | 1,000 cases produced |

WINEMAKER'S COMMENTS

Clos du Val's Reserve Cabernet Sauvignon is the ultimate expression of our classically structured, elegant and age-worthy style of winemaking. With its dense black color, this wine has aromas of black fruit, cassis and dried herbs, mixed with hints of toasted coffee. The rich, powerful entry leads to intense flavors of blueberry and black fruit, integrated with some toasty oak and roasted coffee notes. The wine continues to develop through the very long finish. This wine will age well for 10-15 years.

HARVEST

2001 marked Clos du Val's 30th Harvest 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 wine growing 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. Today, winemaker John Clews joins Portet in delivering our classic, elegant style of wines, as Clos du Val has consistently expressed for more than thirty years.