



CLOS DU VAL

1994 CABERNET SAUVIGNON

Appellation:	Napa Valley
Blend:	89% Cabernet Sauvignon 6% Cabernet Franc 5% Merlot
Harvest Dates:	Sept. - Oct.
Fermentation:	14 days including maceration
Aging:	20 months in French oak barrels
Bottling:	August 1996
Release Date:	September 1997

Winemaker's Comments

Our 1994 Cabernet Sauvignon has a deep ruby color and very sweet, spicy aromas of blackberry, plum and cassis which mingle well with the subtle oak. The wine shows good varietal character with toffee and chocolate flavors which balance nicely with the toasty oak. Full and round with firm tannins and great complexity, this well-structured wine has a rich, long finish.

History

Clos Du Val, founded in 1972, has firmly established its label among the world's finest. President and Winemaker Bernard Portet, raised in the Bordeaux region of France, creates wines that harmoniously marry French elegance with rich Napa Valley fruit. Following the château concept that world class wines are produced from the finest grapes, Clos Du Val has 130 acres of Cabernet Sauvignon, Merlot, Cabernet Franc and Zinfandel in the Stags Leap District, and 140 acres of Chardonnay and Pinot Noir in the cooler Carneros region of Napa Valley.

Harvest

The 1994 winter was very mild with below normal yet adequate rainfall. An unusually cool spring resulted in a delayed bud break and the cool weather continued throughout the summer. The crop ripened slowly and beautifully. At Clos Du Val the harvest started the second week of September. The mild growing season and prolonged hang time produced rich wines of great complexity and depth of flavor.

Produced & Bottled by

Clos Du Val Wine Co., Ltd.

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