

# Cakebread Cellars



## 2001 Cabernet Sauvignon Napa Valley

### Vintage 2001

The 2001 vintage in northern California was a climatic roller coaster ride. A warm March led to early bud break, followed by April frosts that significantly reduced the crop in some north coast regions. May and June were warm, but the weather turned cool again in July and August, slowing the ripening process and allowing the grapes to achieve full physiological development without dehydration. Ideal weather in early fall brought the season to fruition with a harvest of small-berried Cabernet Sauvignon grapes blessed with intense, balanced fruit flavors.

### Vineyards

The grapes for our Napa Valley Cabernet Sauvignon, which is blended with 16% Merlot, 4% Cabernet Franc and 2% Malbec, come from more than a dozen vineyards stretching from the cool Carneros district in the south to the warm Calistoga region at the northern end of the valley, with the majority from the mid-valley Rutherford appellation. Blending fruit from multiple clones and microclimates enables us to craft a complex Cabernet Sauvignon melding the bright cherry fruit characteristic of Napa's cooler regions with the intense black-fruit flavors and firm tannins typical of the valley's warmer climes. The grapes for the 2001 Cabernet Sauvignon were harvested between September 18<sup>th</sup> and October 15th, 2001.

### Winemaking

After being crushed and cold-soaked for 24-36 hours, each vineyard lot was fermented separately. Warm fermentations in temperature-controlled stainless steel tanks, to fully extract color and flavor, were completed in 7 days, with an extended maceration of 21 days to maximize extraction and enhance the wine's structure. The free run juice was then drained and transferred to French oak barrels, 65% new. After blending in spring 2002, the wine aged an additional 14 months in barrel before bottling in August 2003.

### Tasting Notes

The product of a superb red wine vintage in Napa Valley, Cakebread Cellars 2001 Cabernet Sauvignon is a wonderfully rich, ripe wine with a nearly opaque ruby color and a seductive aroma of ripe, lavish black cherry and currant fruit enhanced by cedar and toasty, vanilla oak tones. On the palate, the wine's lush berry and cassis flavors are impressively broad and deep with supple, seamlessly integrated tannins and a lusciously rich finish. Delicious to drink now, this marvelous red will continue developing for another 5-7 years in bottle.

**Grape variety:** 78% Cabernet Sauvignon, 16% Merlot,  
4% Cabernet Franc, 2% Malbec

**Vineyards:** Napa Valley

**Harvest dates:** September 18 – October 15, 2001

**Fermentation:** 100% in stainless steel tanks

**Barrel aging:** 20 months in French oak barrels, 65% new

**Alcohol:** 14.1%

**Total acidity:** 0.67 g/100ml

**pH:** 3.75

**Bottled:** August 2003

**Released:** February 2004

**Winemaker:** Julianne Laks