

CARDINALE

2001

NAPA VALLEY CABERNET SAUVIGNON

Grapes arrived at our Oakville winery in small 30 pound lug boxes to prevent premature crushing. Hand-sorted and destemmed, grapes were gently crushed into specially designed, semi-open top, stainless steel fermentation tanks. This unique open-top configuration allows for lower alcohol conversion, permitting our winemaker to prolong harvest and ensure full ripeness. During native yeast fermentation, the tanks are “pumped over” two or three times per day. After fermentation, free run juice was sent to barrel with a small portion of wine pressed from a traditional basket press, ideal for controlling soft tannin extraction. The wine was aged in 100% new French oak barrels for 22 months before an unfiltered bottling.

“An incredible line-up of vineyard sources, each playing a specific role in the overall blend. 2001 was the last vintage that Cardinale included Sonoma County vineyards in it's blend composition. This is a vintage with a tremendous amount of tannin in the Cabernet which drove the addition of a larger percentage of Merlot.”
- CHRISTOPHER CARPENTER, WINEMAKER

WINE STATISTICS

APPELLATION: 100% Napa Valley
COMPOSITION: 73% Cabernet Sauvignon, 27% Merlot
BARREL AGING: 22 months in 100% new French oak barrels
ALCOHOL: 14.2%
FINISHING: Egg White fined. Bottled unfiltered.

VINEYARD	W.S. Keyes	To-Kalon	Veeder Peak	Peter Michaels Les Pavot	Alexander Mountain Estate	Stagecoach
APPELLATION	Howell Mountain	Oakville	Mount Veeder	Knights Valley	Alexander Valley	Napa Valley
ELEVATION	1,825 ft.	150 ft.	1,800 ft.	1,400 ft.	1,565 ft.	1,600 ft.
SOIL	white & red volcanic rocky loam	gravelly loam	gravelly loam, black soils	rocky, volcanic	gravelly loam	red volcanic & yellow clay loam
VARIETY	Merlot	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon
% CONTRIBUTION	27%	20%	19%	14%	13%	7%
CONTRIBUTION TO THE BLEND	dark fruit, herb, weight	black cherry, richness, opulence	blue fruit, length, backbone	middle body, lush texture, blackberry, minerality	acidity, bing cherry, dark raspberry, spice	boysenberry, rosemary, silky tannins

95 POINTS

“One of the flagship wines of the late Jess Jackson's Artisans and Estates limited production offerings is the 2001 Cardinale. . . This sensational, layered, opulent, voluptuous 2001 (the last vintage in which any fruit from Sonoma was used in the final blend) boasts a dense purple color along with a big, rich perfume of kirsch, creme de cassis, subtle toasty oak and incense. Full-bodied, round and generously endowed with an endearing corpulence, this fleshy, full throttle, juicy Cabernet Sauvignon-dominated 2001 can be drunk now or cellared for another 15+ years.”

- ROBERT M. PARKER, JR., *The Wine Advocate*, JUNE 2011