



2001 VINTAGE

PHILOSOPHY

Cardinale is more than one wine - it is several wines from disparate mountain and benchland vineyards along the Mayacamas and Vaca ranges that surround Napa Valley. Every bottle reveals the artistic sensibility of the winemaker, each vineyard lot fused into a seamless blend in which you can sense the constituent parts, but still taste them as one wine. Our philosophy is guided by the pursuit of grape selectivity in the vineyard, gentle handling and the ability to accommodate the different winemaking needs of each vintage.

WINEMAKING

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 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.

RECENT ACCLAIM

95 points Robert M. Parker, Jr., *Robert Parker's Wine Advocate*, June 2011
"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."

WINEMAKER NOTES

"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 its 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, *Cardinale Winemaker*

WINE STATISTICS

WINEMAKER
CHRISTOPHER CARPENTER

COMPOSITION
73% CABERNET SAUVIGNON
27% MERLOT
ALCOHOL: 14.2%
PH: 3.66 TA: .60 G/100ML

BARREL AGING
22 MONTHS
100% NEW FRENCH OAK

FINISHING
EGG WHITE FINED
BOTTLED UNFILTERED

SOURCE	NAPA				SONOMA	
APPELLATION	Howell Mountain	Mount Veeder	Oakville	Napa Valley	Knights Valley	Alexander Valley
ELEVATION	1,700 feet	1,400 - 1,600 feet	150 feet	1,600 feet	1,000 - 1,400 feet	1,260 - 1,565 feet
% CONTRIBUTION	27%	19%	20%	7%	14%	13%
VARIETAL	Merlot	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon

The 2001 Vintage is the last to use sourcing from Sonoma County