



2002 VINTAGE

PHILOSOPHY

Cardinale is more than one wine - it is several wines, wines from disparate places along the Mayacamas and Vaca mountains 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 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 barrels for 22 months and egg white refined before an unfiltered bottling.

WINE STATISTICS

WINEMAKER

CHRISTOPHER CARPENTER

APPELLATION

100% NAPA VALLEY

COMPOSITION

88% CABERNET SAUVIGNON

12% MERLOT

ALCOHOL: 14.3%

PH: 3.57 T.A.: .63 G/100ML

BARREL AGING

22 MONTHS

100% NEW FRENCH OAK BARRELS

FINISHING

EGG WHITE FINED

BOTTLED UNFILTERED

BOTTLING DATE

AUGUST, 2004

RECENT ACCLAIM

95 Points Robert M. Parker, Jr., *The Wine Advocate* February 2005

"The extraordinary 2002 Cardinale was aged in 100% new French oak. This inky/purple-colored Pauillac-styled red boasts notes of cedar wood, licorice, and black currants along with a smoky, ripe, full-bodied palate impression, terrific concentration, sweet tannin, and multiple layers. It should hit its peak in 2-4 years and last through 2020."

WINEMAKER NOTES

"The 2002 Cardinale opens up with violets, anise, dark fruit and a hint of vanilla on the nose. The palate is rich and velvety with sweet tannins, a tremendous middle body and a Mt. Veeder finish of acid and structure to carry the wine way past swallowing."

Christopher Carpenter, Cardinale Winemaker

VINEYARDS

VINEYARD SOURCE	VEEDER PEAK VINEYARD	KEYES VINEYARD	TO KALON VINEYARD
APPELLATION	Mount Veeder	Howell Mountain	Oakville
ELEVATION	1,400-1,600 feet	1,700 feet	150 feet
SOILS	Gravelly loam, black soils	White and red volcanic, rocky loam	Gravelly loam
% CONTRIBUTION	62%	12%	26%
VARIETALS	Cabernet Sauvignon	Cabernet Sauvignon	Cabernet Sauvignon
WINE CONTRIBUTION	Blackberry, floral aromas, bold tannins	Cassis, blue fruit, herbal notes	Black cherry, richness and opulence