



PHELAN VINEYARD

2000 Vintage

The 2000 growing season was cool with late spring bud break and a few warm summer days. The grapes were harvested the last week of October on two separate days between heavy rain. The volcanic rock the vineyard is planted on allowed harvest in spite of the rain due to excellent drainage. The 2000 vintage was the latest harvest since 1992.

Cases Produced

740

Technical Data

Composition	100% Napa Valley Cabernet Sauvignon
Total Acidity	.60g/100ml
PH at bottling	3.52
Alcohol	13.8% by volume
Residual Sugar	.02g/100ml
Maturation	22 months 100% French oak (50% new)
Bottling Date	August 23, 2002

Winemaker's Notes

12.1 tons harvested October 24 and October 27, 2000. At a brix of 25.9, 48-hour cold soak and a 29 day extended maceration. Fermented to 5 brix on wild yeast and finished with Fermivin. This wine exhibits a rich deep magenta color, alluring aromas of black cherry, caramel and sweet toasty oak. On tasting, this elegant wine exhibits a full yet velvety mouth feel. With dense plum flavors and hints of blueberries and chocolate on a long finish. Good through 2012.

Winemaker: Bob Egelhoff

Review

90 - Wine Spectator

91 - Wine Enthusiast