

2001 **EDGE** FACTSHEET

- 95% Napa Valley Cabernet Sauvignon
- 5% Napa Valley Merlot
- 14.2% Alcohol
- 0.50 TA/3.80 pH
- 3565 Cases produced
- Release Date: September 2003

HARVEST NOTES: The 2001 Napa Valley growing season was a little turbulent, with an early spring, a surprise frost and early heat spikes, but as the grapes came in, the harvest appeared to be running smoothly. A mild winter with very low rainfall proceeded the spring growing season, which moved at an accelerated pace due to early warm temperatures. Vineyards experienced one of the quickest flowering periods on record, with even flowering and set occurring across the board. Yields averaged 3.4 tons/acre in 2001.

WINEMAKING NOTES: Our Estate program follows traditional French winemaking practices. Native yeasts induce fermentation. Techniques include the use of extended maceration (each lot averaged 30 days on the grape skins) and frequent pumping-over (three to four times a day.) The 2001 vintage aged for 18 months in 36% new Tronçais, Nevers and Alliers oak (thin-staved, medium-plus toast Chateau Ferre barrels). Tonnelleries: Seguin Moreau and Radoux. Barrels were topped monthly and racked every six months. The wine was bottled in May 2003.

TASTING NOTES: The deeply fruited nose opens to black currant and vanilla. The medium full-bodied palate continues with these flavors of ripe cassis, vanilla and hints of blackberry. The long finish is accentuated by the soft silky tannins. Drinkability: Now to 2011.

VINEYARD NOTES: The Edge cabernet Sauvignon was sourced from grapes grown near St. Helena and in the Oak Knoll district of the Napa Valley. The vineyards were planted in the 1980's and are vertically trellised to allow the grapes maximum sunlight exposure. The result is a rich supple Cabernet Sauvignon without green flavors or harsh tannins. ■■■