



PILLAR ROCK
ESTATE GROWN

2002 Cabernet Sauvignon

Growing Season

A little volatility in the spring – a late frost in April and rain in May lead to nearly perfect conditions over the summer with lots of warm days and cool nights. Harvest was close to desired timeframes in late September through early October.

Vineyard

The 22-acre estate in the heart of the Stags Leap District is planted to Cabernet Sauvignon and Merlot. The Stags Leap District is renowned for its elegant, distinctive and full bodied Cabernet Sauvignon.

Harvest

Brix: 26.4°
Acid: 0.41 g/100mL
pH: 3.65
Harvest dates: 9/20 (Merlot) to 10/4/02 (Cabernet Sauvignon)

Fermentation & Aging

Fermentation and extended maceration were easily accomplished in 29 days (about 8 days of fermentation and the balance extended maceration). After a short period in tank, the four different lots were moved to 100% new French oak barrels from five different tonnelleries. I favor tight grain Chateaux Ferre barrels with medium plus toast, from the forests of Never and Allier. A few of the barrels are the cooper's choice mixed forest blend of the tightest grain (read the most expansive). The wine was racked every three months during the first year in barrel and two times after the first 12 months. During the first year, I created the blend, which is 94% Cabernet Sauvignon from four different vineyard blocks and the balance is Merlot (the smallest vineyard block at Pillar Rock). The wine has not been fined. It was bottled on July 8th, 2004.

Finished Wine

Bottling date: July 8, 2004 Release spring 2005
Sizes: 1,200 6-bottle wooden cases,
240-1.5L, 6-3.0L, 3-6.0L bottles
Bottle age: More than 6 months
100% Napa Valley Stags Leap District
100% Estate Grown, vinted & bottled
Blend: 94% Cabernet Sauvignon, 6% Merlot
Alcohol: 14.5%

Winemaker's Comments

The vineyard is showing its finest workxfinesse and elegance with the Stags Leap style of fruit and rich textures. I like this wine.
