

FREEMARK ABBEY



NAPA VALLEY

# 2002 SYCAMORE VINEYARD CABERNET SAUVIGNON

*Rutherford, Napa Valley*

**DIRECTOR OF WINEMAKING-** *Ted Edwards*

**WINEMAKER-** *Tim Bell*

## WINEMAKER'S NOTES

Opaque with dark ruby hues; deep and brooding with lots of depth in the nose. A host of inviting black fruit aromas including blackberries, boysenberries, black currant, dark cherries, with cinnamon, clove, dark chocolate, and a hint of lavender. Entry is smooth, full of dark cherry flavors reminiscent of a dark chocolate/cherry truffle, yet not sweet but with a wonderful, inviting, pleasant balance...a finish that draws you back for another glass! Seductively balanced with good structure and moderate tannins, our 2002 Sycamore can be enjoyed now with grilled steak or lamb, or cellared for your enjoyment.

## VINEYARDS

Sycamore Vineyard (22 acres), Rutherford Bench, Napa Valley

## GROWING SEASON NOTES

Heaviest winter rains finished by mid-February. A sudden warming trend at the end of February started bud growth. Set began in mid-May with weather generally cool. By June it had warmed up and weather was largely moderate and even, with morning cloud cover or cool evening breezes. After a long, mild growing season, the harvest was kicked into gear with a warming trend near the end of September. The warm weather concentrated the fruit flavors and condensed the harvest. The grape crop was generally lower than average, showing excellent intense colors and flavor.

## COMPOSITION:

85% Cabernet Sauvignon  
8% Merlot  
7% Cabernet Franc

## AGE OF VINES & SOIL TYPE:

3-8 years in a gravelly clay loam; vineyard is irrigated only 1-3 times annually

## FERMENTATION:

After a 24-hour cold soak, the must was fermented in stainless steel for 8 to 10 days, at 74-88° F, with 6 to 22 days skin contact.

## BARREL & AGING

2 years in 60 gallon French oak barrels

**ALCOHOL:** 14.1%    **PH:** 3.65    **ACID:** 0.64g/100mL

## RESIDUAL SUGAR:

Dry

## HARVEST DATES & SUGAR:

The Merlot was harvested on August 28th at 25.4° Brix; the Cabernet Sauvignon was harvested between September 11th through 20th at 26.3-26.9° Brix; and the Cab Franc was harvested on September 13th at 25.5° Brix.

## LIFE SPAN IN PROPER CELLAR:

15-20 years

## NUMBER OF CASES PRODUCED:

2,477

## BOTTLED:

June 2005