



2000 Wedding Vineyard Cabernet Sauvignon, Sonoma County

Vineyard Source

Wedding Vineyard, 1,400 ft. elevation on Estate at the winery.

Production Notes

- De-stemmed and whole berry crushed - open top fermenters
- Indigenous yeast fermented
- Extended maceration - 45 days
- Indigenous malolactic fermentation in barrel
- Aged 23 months in 100 % Taransaud French Oak
- Bottled August 2002
- 350 cases produced



Tasting Notes

Dark ruby in color, liqueur aromas of black cherry, bittersweet chocolate and flowers. It has earthy mineral tones with a dense broad middle and mouth-coating flavors. Opens nicely on the back end with broad 'sweet' tannins and a long, lingering finish.