



2001 Cabernet Sauvignon

Picking Dates:	Sept. 14 - Sept. 29, 2001
Vineyard Composition:	100% Cafaro Family Vineyard
Varietal Composition:	84% Cabernet Sauvignon, 8% Cabernet Franc 8% Petit Verdot
Brix:	24.5 average at picking
Oak Barrels:	95% French and 5% American (50% New)
Time in Barrels:	20 months
Release Date:	March 2005
Cases Produced:	1425 cases

This blend is produced entirely from grapes grown in the Cafaro Family Vineyard. Our hillside vineyard, located on the eastern flank of the Napa Valley, just south of the Stags Leap Appellation, was selected specifically by winemaker Joe Cafaro to cultivate fruit that would yield many layers of aroma and flavor, allowing for the production of wines that offer exceptional concentration even in their youth.

The 2001 vintage was influenced by an unusual growing season that included several spring heat spikes that resulted in a slightly earlier bloom, the hottest May on record and an ideal August, with Napa's signature hot days and cool nights rendering an outstanding harvest of ripe, flavorful grapes.

This exemplary crop was transferred to the cellar where it was placed in stainless steel tanks for fermentation and then moved to small French and American oak barrels to age for up to two years, followed by an additional year in the bottle prior to release.

The 2001 Cafaro Cellars Cabernet Sauvignon is made in the house style, seeking to marry complexity with balance to produce a wine that is rich, lush and concentrated - and, most importantly, pairs well with food. An extra year of bottle aging insures that this wine is ready to drink and enjoy now, or it can certainly be cellared and enjoyed at a later date.

We hope you will enjoy drinking this latest release as much as we enjoyed making it, and encourage you to visit www.cafaro.com and let us know what you think.

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