

WOLF FAMILY VINEYARDS

St. Helena / Napa Valley

2002 Cabernet Sauvignon, Napa Valley Estate Grown and Bottled

Vineyards

The 2002 Cabernet Sauvignon was made exclusively from estate grown fruit from the Wolf Family vineyard located just south west of St. Helena against the foothills of the Mayacamas Mountains in Napa Valley. The 4.5 acre vineyard was planted in 1996 to Cabernet Sauvignon clones 337 and 7, on Schwarzman rootstock, narrowly spaced at 4' by 6'. This site is a slightly sloping area of well-drained, gravelly, clay loam soils. Despite the close spacing, the vineyard has low per acre yields, due to the small berries and very loose clusters. These vines produce this low yield, year after year, without any need of crop thinning, and still maintain an excellent vine balance. The 2002 vintage was the largest production yet from this vineyard at 3.5 tons per acre—still a small yield.

Vintage

The 2002 vintage started out with a cool spring and summer, but then heated up on Labor Day. Two weeks of much needed 90+ degree temperatures in September provided ideal conditions for full ripening and encouraged the depth and complexity of the Cabernet Sauvignon. Unexpectedly, the harvest was within a normal timeframe and the Cabernet Sauvignon was picked on September 24. The grapes were very uniform in maturity and were picked in a short 3 day period. Normally they are harvested over 7 to 10 days.

Winemaking

The 2002 Wolf Family Vineyards Cabernet Sauvignon was destemmed, left to cold soak for 6 days, and then fermented with two different yeasts. Fermentation finished in 14 days and the wine was pressed immediately at dryness. It was aged 20 months in 68% new French oak barrels and the balance in one and two year old French oak barrels.

Tasting Notes

The 2002 vintage is again an excellent example of Wolf Family Vineyards' richly textured style. The warmer temperatures of the St. Helena appellation bring out the aromas of blackberry, cassis and anise, which continue onto the lush expanding palate and into a long lingering finish.

Statistics

Wine	14.8% alcohol, 5.7 g/L total acidity, 3.81 pH
Blend	100% Cabernet Sauvignon
Bottling	684 cases bottled May 2004
Release Date	Fall 2005
Winemaker	Karen Culler
Proprietors	Jane and Doug Wolf