

▪ IGNEOUS ▪

2002 CABERNET SAUVIGNON

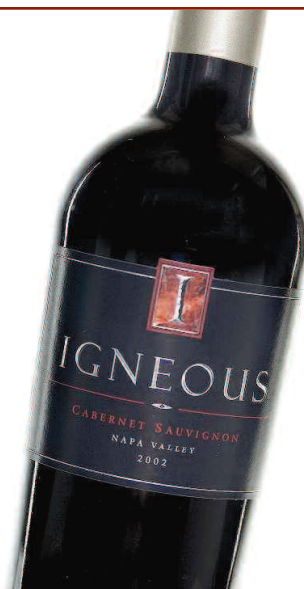
APPELLATION: Napa Valley

VARIETAL CONTENT: 100% Cabernet Sauvignon

ALCOHOL: 14.6%

BARREL AGING: 24 months in 90% new French Oak

CASES PRODUCED: 175



THE VINEYARD

The grapes for this wine come from the Thorevilos Vineyard located in the eastern hills of St. Helena at the base of Howell Mountain, which is owned and managed by David Abreu. The vineyard is characterized by the cool mornings and long afternoons. The fruit has big tannins which are able to fully ripen due to the long days in the summer. The microclimate is much cooler than the valley floor in the mornings. Fog often settles in the vineyard until late morning but the sun hits the terraces all day. The soil is a volcanic white tuff with imbedded rock fragments, which allows for good drainage. The growing season was warmer than average, with the fruit ripening earlier but hanging into October, which was rare for the vintage.

WINEMAKER NOTES

“... a wonderful, deep raspberry hue with a light viscosity that clings to the glass. The aromatics are nicely layered with an entry of ripe cherry and black fruit preserves that continues to reveal nuances of cedar, clove, sandalwood incense and underlying barrel vanillin. The presence of new oak is elegant and not overpowering. The initial cherry aromas are easily identifiable as the first flavor in a conglomerated red fruit profile. The weight of the wine from start to middle is firm and balanced with dusty tannin coating the mouth. The acidity and tannin balance carries off the mid palate for a long, gentle finish of red fruits, white pepper and a hint of tobacco. Cellared correctly, this wine should drink very well between 2006 and 2018.”

-Kirk Venge, Winemaker