



COHO

Wine: 2002 Napa Valley Cabernet Sauvignon

<i>Harvest:</i>	September 28, 2002, hand picked
<i>Appellation:</i>	Napa Valley Appellation, Coombsville area
<i>Vineyard:</i>	Ambiance Vineyard
<i>Vines:</i>	337 clone/101-14 rootstock
<i>Location:</i>	Gravelly volcanic soils in southeast Napa Valley
Brix at Harvest:	24.7 Brix
PH:	3.49 pH
Total Acidity:	0.68 g/L
Pre-fermentation:	2 days cold soak at 50-55 degrees F
Fermentation:	Prise de Mousse yeast
Peak Temperature:	94 degrees F
Pressing:	9 days after onset of fermentation
Aging:	Native malo-lactic fermentation in barrel
Oak:	100% French oak; 1/3 new for the vintage, 2/3 second fill barrels mixed coopers, tight grain, medium plus toast
Time in wood:	22 months in small French oak barrels
Bottled:	August 20, 2004
Produced:	224 cases produced
Release Date:	April 1, 2005

Winemaker's Notes:

Aroma: Forward black cherry essence, dried herbs, mocha, coffee and sage-like spice

Flavors: Mouth-filling deep blackberry and currant fruit flavors initially on the palate, mingled with dried herbs, toffee, toasted oak and restrained tannins to yield ample body with a fine-grain texture and lingering cassis finish.

General: An elegant and well-balanced wine that is delicious on its own but also crafted to be richly-flavored with a moderately-assertive tannin structure so as to not overwhelm subtle cuisine or other accompaniments to the meal.

Finished Wine Statistics:

Alcohol: 13.9% Ph: 3.75 pH TA: 0.66 g/L

COHO Wines
P. O. Box 5726, Napa, CA 94581
Tel. & Fax: 707.258.2566 email: info@cohowines.com