



The 2001 Peacock Family Vineyard Cabernet Sauvignon reflects the long and warm growing season of the 2001 vintage. The wine is rich and complex, with aromas and flavors of dark berries, olive, chocolate, and toasty oak. On the palate, the wine is powerful yet balanced. The round and voluptuous middle is framed with supple tannins leading to a smooth lingering finish.

SUGGESTED FOOD PAIRING: roasted pork loin with currant-plum sauce or pecan tart

CELLARING: This will be mature by 2007 and perhaps reach its peak in 2011

BLEND: 100% Cabernet Sauvignon entirely from the estate mountain vineyard

APPELLATION: Spring Mountain District (Napa Valley)

ALCOHOL: 14.8%

FERMENTATION: Native yeast and malolactic bacteria

BARREL AGING: 24 months in 60% new French oak and 40% once-filled French oak

pH: 3.92

TA: 4.9 g/L

FILTERED: unfiltered

FINED: lightly fined with egg whites

SUGGESTED RETAIL: \$90 (750 ml) / \$200 (1.5l)

The Vineyard:

Peacock Family Vineyard is a six-acre hillside Cabernet Sauvignon vineyard in the Spring Mountain District of Napa Valley just west of the town of St. Helena. This is a dramatically sited mountain vineyard at an elevation of 1,000 feet. The terraced vineyard rows are configured south by southeast at angles of up to 10%. The vineyard was planted in 1989 on Freedom rootstock with Clone 7 Cabernet Sauvignon at a density of 950 vines per acre. The vines are cane pruned and trellised with three wires in the vertical shoot. The crop is limited to less than 5.5 pounds per plant, with the vineyard averaging 15 tons per year. Peacock Family Vineyard employs sustainable vineyard management practices.

The Winemaking:

Harvest typically begins in the middle of October, with at least two passes through the vineyard, all carefully by hand. The grapes are sorted in the field and again at the winery. The berries are de-stemmed, lightly crushed, and pumped to tank. A three-day cold soak at 50 degrees is preceded by native (or wild) yeast fermentation. The skins are pumped-over twice per day until dryness reaching a maximum temperature of 85 degrees. The wine is macerated at an elevated temperature for three to five days, then drained overnight. The free run is barreled down for aging to 60% new French oak and 40% once-filled French oak for 24 months. The wine is bottled unfiltered and lightly fined with egg whites.