



The harvest in 2002 came after a very long growing season. The wine is full, round and concentrated, with layers of dark fruit, spice, and oak nuances on the palate. It has the power and yet finesse which this mountain vineyard has expressed in previous vintages.

BLEND:	100% CABERNET SAUVIGNON ENTIRELY FROM THE ESTATE MOUNTAIN VINEYARD
APPELLATION:	SPRING MOUNTAIN DISTRICT (NAPA VALLEY)
ALCOHOL:	14.8%
FERMENTATION:	NATIVE YEAST AND MALOLACTIC FERMENTATION
BARREL AGING:	24 MONTHS IN 50% NEW FRENCH OAK AND 50% ONCE-FILLED FRENCH OAK
pH:	3.94
TA:	4.5 G/L
FILTRATION:	COARSE-POLISH FILTRATION
FINING :	FINED WITH TWO EGG WHITES PER BARREL
SUGGESTED RETAIL:	\$65

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, crushed, and pumped to tank. A 50 degree cold soak precedes native wild yeast fermentation, sometimes augmented with malolactic as well. The must is 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, and then drained overnight. The free run is barreled down for aging to 50% new French oak and 50% once-filled French oak for 24 months.