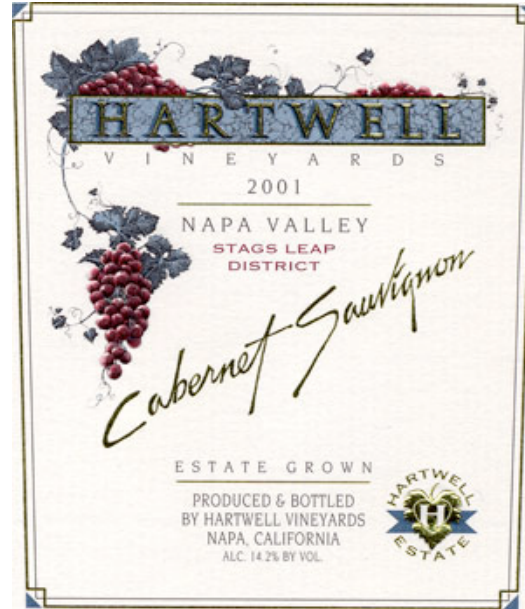




2001 Hartwell Estate Cabernet Sauvignon, Napa Valley Stags Leap District

The 2001 harvest was preceded by a relatively dry winter followed by a beautiful spring, leading to an abundant fruit set. Summer brought alternate warm and mild spells, punctuated by several periods of intense heat in late July and again in mid-August. September and October cooled dramatically, allowing a slow and steady harvest pace. The longer, slower ripening period allowed the fruit to mature steadily and uniformly, allowing us to let the grapes “hang on the vine” and develop even more complex flavors.



“This Cabernet Sauvignon is the ultimate expression of our hillside estate in The Stags Leap district. The excitement surrounding the 2001 vintage is of the nearly ideal growing conditions that delivered ripe fruit with great depth and varietal character. This is reflected in a glass of our 2001 Cabernet Sauvignon. The wine exhibits great density and a dark, ruby color. Focused aromas of ripe blueberry and blackberry mingle with notes of mocha, nutmeg, and wet stone. The tannins are forward, but not aggressive, providing a sturdy framework on which this wine will age for years to come. This wine offers power and elegance, and should continue to evolve for 10-15 years.”

-- Winemaker Notes

Appellation: Stag’s Leap District
Vineyards: 100% Estate Grown
Varietal Composition: 100% Cabernet Sauvignon
Aging: 22 months in new French oak barrels
Produced: 760 cases and 300 1.5 L engraved, hand-painted, signed and numbered in a beautiful wood box.
Release date: October 2004