



2001 HL Cabernet Sauvignon

Winemaking Notes:

The 2001 HL has the opulence of the 1997 and structure of the 1999. This vintage will be forward, fleshy and rich, but still nicely structured underneath with good tannins and acid – lots of pretty fruit with great structure, remarkable texture and color saturation. The fruit characteristics typical of the vineyard are black spices, blueberry, licorice, and deep black berries. This remarkable vintage achieves the ultimate vineyard expression and terroir components.

Although a classic wine, the 2001 is also very tight, and probably will not open up fully for another year or two. But it will do nothing but get better, and ought to start to make its mark in three to five years after bottling. If you choose to open it sooner, try decanting vigorously. The 2001 vintage should age beautifully for the next 8-10 years in the cellar.

Winemaking Notes

This vintage will be remembered for its early bud break and warm spring followed by record-breaking frosts. Many mountain vineyards saw damage due to April frosts, but breezes flowing down valley through the hillside microclimate protect the Herb Lamb Vineyard at 400 to 600 feet in elevation. Our hillside vines bud and set earlier than others on the valley floor, but because there is less direct sun in the late afternoons, the growing season is lengthened. The soaring temperatures that came in May and June of 2001 led to an earlier ripening throughout the Napa Valley, but not in the hills. Foggy mornings and warm, not hot, summer days gave the grapes on Herb Lamb Vineyards perfect growing conditions for producing classic Cabernet Sauvignon. The grapes for this 80 case production were selectively picked twice from different blocks late in the season, in mid and late October.

Technical Data:

Alcohol: 14.4

Barrels: 100% new French oak

Appellation: Napa Valley

Case production: 80

Vineyard: Herb Lamb Vineyard