



2002 HL Cabernet Sauvignon

Winemaking Notes:

The 2002 HL Cabernet Sauvignon speaks of the classic Herb Lamb Vineyards fruit – big, spicy, black fruits but with the vineyard’s finesse and balance. Winemaker Mike Trujillo calls this wine "a very forward wine from a serious and classic vintage, big and bold, but with great balance, still showing soft, tame tannins. This wine reminds me of the 1994 vintage, but with more complexity – rich, velvety, silky, with lots of finesse."

This Cabernet Sauvignon is both chewy and juicy, showing spicy cocoa and really ripe black fruits with a touch of rich black espresso and opulent dark chocolate in the mouth. This wine ages as it opens up in the glass, softening to show great finesse and balance, and should do nothing but develop further in the bottle.

Winemaking Notes

The 2002 growing season gave us consistent mild summer days and cool evenings, lending a balance to this wine that is evident even in its youth. Early in the year, the cool foggy mornings kept the acids high. But in September there were several days of 90’s and 100’s, well above average temperatures, with dry winds and little fog, dramatically accelerating the ripening. This concentrated the flavors in the grapes and gave the wine intense colors at harvest. These periodic heat waves were unlike any seen in recent years. We irrigated in the vineyard on a regular schedule to combat any dehydration and raisining, but allowed the grapes to fully mature and continue to hang on the vine for several weeks until harvest in mid-October.

Technical Data:

Alcohol: 14.4

Barrels: 100% new French oak

Appellation: Napa Valley

Case production: 80

Vineyard: Herb Lamb Vineyard