



# BELL

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## Cabernet Sauvignon 1994 Clone 6 Rutherford, Napa Valley

### Vineyard

The Baritelle Vineyard is located in the renowned Rutherford appellation of the Napa Valley. Grapes for this wine are produced from the Jackson Clone of Cabernet Sauvignon (also known as Clone 6) and the vines are located on a well-drained, gravelly knoll on the vineyard.

### Vinification

Cabernet Sauvignon, Jackson clone grapes were hand-harvested from a gravelly knoll on the Baritelle estate, then delivered to the winery in small picking boxes to minimize fruit damage. Grapes were gently crushed, retaining 40% whole berries in the fermenter to obtain partial whole berry fermentation, to maximize fruit character. Prior to yeasting the fermenter, we cold soaked for 72 hours, increasing the richness and intensity of the fruit character. We fermented at 85 degrees-F with Bordeaux Red yeast, and extracted color utilizing a combination of traditional screened, vigorous hand pump-overs, and gentle irrigation. Following fermentation the wine went through malo-lactic fermentation in the presence of the skins as the wine macerated for up to three weeks. The free-run and press wine were kept separate and aged in 50% new French oak, thin stave barrels for 21 months. The wine was racked every other month to naturally clarify the wine and soften tannins. Prior to bottling, a blend was crafted utilizing the various barrel components and adding back a small portion of press wine. With no filtration or fining, the wine was laid down in bottle for 12 months prior to release.

### Tasting Notes

The 1994 is full-bodied with intense varietal character, abundant fruit aromas and layers of complexity. Similar in fruit structure to the 1991, the fruit aromas are balanced with a crisp acidity, soft tannins and undertones of French oak. While excellent today, the wine's balance and acidity will certainly reward those with the patience to cellar it.

### Technical Analysis

Varietal:	Cabernet Sauvignon 100%, Jackson Clone
Source:	Baritelle Vineyard, Rutherford, Napa Valley
Harvest Sugar	23.4 Brix
Harvest Acid	0.59 gm/100ml
Total Acid	0.60 gm/100ml
pH	3.62
Alcohol	13.4%
Aging	21 months in French Oak
Bottle Date	August 23, 1996
Production	1,500, 6-bottle cases