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Cabernet Sauvignon 1995 Baritelle Vineyard Rutherford, Napa Valley

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 fermentor to obtain partial whole berry fermentation, to maximize fruit character. Prior to yeasting the fermentor, 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 wines 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 18 months prior to release.

Tasting Notes

The 1995 is full-bodied with intense varietal character, abundant fruit aromas and layers of complexity. Continued maturity of the vines and a better understanding of vine canopy management specific to the Jackson Clone have yielded a wine with increased fruit concentration. Similar in fruit structure to the 1994, the fruit aromas are balanced with a crisp acidity, firm 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 Date	October 21, 1995
Harvest Sugar	23.6 Brix
Harvest Acid	0.52 gm/100ml
Total Acid	0.62 gm/100ml
pH	3.62
Alcohol	13.1%
Aging	21 months in French Oak
Bottle Date	March 25, 1997
Production	2,958, 6-bottle cases