



# BELL

WINE CELLARS

6200 WASHINGTON STREET

YOUNTVILLE, CA 94599

WINERY 707-944-1673

FAX 707-944-1674

E-MAIL:INFO@BELLWINE.COM

WWW.BELLWINE.COM

## 2001 Cabernet Sauvignon Clone 6 Rutherford, Napa Valley

### Vineyard

Our Clone 6 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

The grapes are hand-harvested and gently crushed to retain 40% whole berries. Prior to yeasting with Bordeaux red yeast, we cold soaked for 72 hours, increasing the richness and intensity of the fruit character. Color extraction utilizes a combination of manual pumpovers via a screen during the initial fermentation, with gentle cap irrigation as the wine goes dry. Following fermentation the wine went through malo-lactic fermentation in the presence of the skins while the wine macerated for up to three weeks. The free-run and press wines were kept separate. The wine is aging in 80% new French oak, thin stave barrels for approximately 23 months and raked every other month to naturally clarify the wine and soften the tannins. The wine is bottled unfiltered and unfiltered.

### Vintage Notes

The 2001 vintage was three weeks early and 15% lighter than usual. Winter rains were about half of normal, and several nights of frost in April added to a cold and harsh spring. The hottest May on record caused shatter in some varieties, and the third hottest June on record hastened vine growth. July temperatures exceeded 100°F but were followed by cool August days and cold evenings. This extended the hang time and allowed the grapes to balance the flavor profiles with the rising sugar levels; yielding big, full wines of concentrated color and flavor.

### Tasting Notes

Our 2001 vintage is deep ruby in color, with dense, concentrated flavors. The long, cool growing season resulted in high acidity and lower than normal pH in our cabernet, yielding bright fruit flavors. On the palate concentrated fruit flavors are balanced with crisp acidity, firm yet supple tannins and undertones of toasted French oak, leading to a lingering, rich finish. The wine's exquisite balance continues the sophisticated, elegant, Bordeaux style associated with prior releases.

### Technical Analysis

Varietal:	Cabernet Sauvignon, 100%, Jackson Clone
Source:	Rutherford, Napa Valley
Harvest Date	October 17, 2001
Harvest Sugar	26.0 Brix
Harvest Acid	0.49 gm/100ml
Total Acid	0.68 gm/100ml
pH	3.75
Alcohol	14.3%
Aging	23 months in French Oak, 80% new
Bottle Date	August 2003 (est.)
Production	1,289 6-bottle cases (est.)

