

2001 Cabernet Sauvignon

Aia

o a k v i l l e / n a p a v a l l e y



Picked high above the valley floor at nearly 1,500 feet above sea level, our Cab grapes reside within a low-yielding mountainous vineyard planted over rocky, volcanic soil. Spice, wild blackberry, hints of hickory, cocoa and vanilla make for flavorful mouthful. Concentrated mountain grown fruit combined with refined winemaking talent yield a wine that is dark, rich and extremely focused.

APPELLATION	<i>Oakville</i> 81% Cabernet Sauvignon 14% Merlot, 5% Cabernet Franc	ANALYSIS	<i>Alcohol 14.2%</i> <i>pH 3.57</i> <i>TA .57</i>
HARVEST	<i>September 28-October 10,</i> <i>2001</i> <i>Picked 25.2 Brix Average</i>	PRODUCTION	<i>3,400 Cases</i>
VINEYARD	<i>Oakville Ranch</i>	BOTTLED	<i>August 15, 2003</i>
BARREL AGING	<i>22 Months</i> <i>60% New French Oak</i> <i>10% New American Oak</i>	NOTES <i>In Ancient Assyria mythology, Aia is the wife of the sun god Shamash, who appears on our primary label. Aia wines further our commitment to great modern wines from the finest soils with a respectful nod to our ancestors, who profoundly stumbled upon the wonders of fermentation.</i>	
RELEASE			