

## Tasting Notes

Like the 2001 bottling from the Archangel Vineyard, this Cabernet Sauvignon offers appealing fruit flavor well integrated in a structure of softly rounded tannins. Imminently approachable, the full deep flavor invites a sip before dinner, yet it possesses the tannic structure and acid backbone to complement hearty entrees featuring grilled meats and barbeque.

The inviting character of the 2002 Napa Valley Cabernet derives from its Rutherford pedigree, displaying earthy, aromatic notes atop a full body. Made in the classic pre-1990 Napa Valley style, the wine is well balanced and moderate in alcohol. Aromas suggest cherries and spices. A sip maintains the interplay of chewy, slightly sweet fruit, black pepper and bittersweet chocolate. The aging in oak barrels is deliberately restrained, adding depth and spicy notes to support the predominate fruit character.

Compared to the preceding vintage, the 2002 Cab is more muscular to the taste, promising a still lively wine years from now.

## Technical Analysis

Varietal	100% Cabernet Sauvignon
Vineyards	100% Rutherford, Napa Valley, Archangel Vineyard
Alcohol	13.5%
pH	3.77
TA	.58 g/100 ml
Bottled	580 cases



## 2002 Napa Valley Cabernet Sauvignon

### THE VINEYARDS

Three acres of deep loamy vineyard surround the Thoma home, just off West Zinfandel Lane on the northern border of the Rutherford Viticulture Area. This area of benchland is home to the reserve cabernet bottled by Flora Springs, Whitehall Lane, Pine Ridge and Livingston. Nestled up against the mountains to the west, the Thoma's Archangel Vineyard was planted in 1996 on tight 6x6 spacing and yields 2 tons per acre.

### WINEMAKING

Grapes are harvested when they are physiologically mature, our intent being to preserve the traditional balance of acid, sugar and alcohol. At the winery, the grapes are gently de-stemmed and crushed into stainless steel fermenting tanks. Following fermentation, the wine was transferred to small once- and twice-used oak barrels for extended aging. We deliberately restrain the impact of oak on the wine in order to preserve a fruit forward tasting impression.