

1993 JEFFERSON CUVÉE CABERNET SAUVIGNON

Blend:	100% Cabernet Sauvignon
Appellation:	Napa Valley
Harvest Dates:	October 3-9, 1993
Alcohol:	13.8%
pH:	3.45
Total Acid:	0.70
Aging:	23 months in French Oak

Production is Extremely Limited

WINEMAKER NOTES

The 1993 Jefferson Cuvée Cabernet Sauvignon from Monticello Vineyards was made from grapes grown on our own State Lane Vineyard located in Yountville. The moderate growing conditions of this area tend to produce fruit that is intense in color and flavor. 1993 was a "typical" weather year for Napa Valley in that the days were warm and the nights cool. The grapes were harvested during the first week of October. The vineyard was planted in 1971 and the wine produced from it shows the positive aspects of mature vines in that it is so well balanced.

After harvesting, the grapes were crushed and fermented in our normal fashion. We did prolong the skin contact time by employing the technique of extended maceration for several weeks after the primary fermentation was complete. This procedure helps to soften the tannins and thereby increases the suppleness of the final wine. Barrel aging was in 100% French oak for 23 months. The wine was unfinned, lightly filtered and bottled in the Spring of 1996.

This deep ruby hued wine has a wonderful aroma of spicy anise and black currants. The texture of the wine is an elegant and well-balanced blend of fruit and oak flavors.



Winemaker