



CABERNET SAUVIGNON RESERVE

VIRGINIA, 1999

Vintage report: 1999 was characterized by a prolonged dry summer, requiring us to manually irrigate to relieve vine stress. A careful hand selection of the grapes, after the late September rains, permitted the third wonderful Cabernet Sauvignon harvest in a row.

Grape varieties: 100% Cabernet Sauvignon.

Vineyard: Goodlow Mountain Vineyard, 800 ft with southern exposure. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is spur pruning. There are 1,200 vines/acre with an average production of 5 pounds/vine.

Harvest: Conducted by hand in mid-October.

Vinification: Fermented and macerated for a total of 15 days in stainless steel at a peak of 90 °F. Aged 15 months in new and old French oak barriques. Bottled in August 2001 and matured 2 months in bottle before release.

Production: 900 cases.

Analysis: 13.8% Alcohol.
0% Residual Sugar.
0.54 Total Acidity.

Tasting notes: Created only in the best vintages, this wine reflects the extensive care given in every aspect of the production. A symphony of berry, pepper, currant and prune notes is followed by rich and polished tannins that allow extended cellaring.

Food Pairing: Short ribs braised in Cabernet Sauv. and truffled potatoes. Grilled beef tenderloin with balsamic vinegar & olive oil. Garlic studded leg of lamb with rosemary puree.