



OCTAGON

2002 EDITION

BARBOURSVILLE, VIRGINIA

Vintage report:

After 4 years of extended dry conditions, 2002 brought a challenging moist growing season. Ample early rainfall allowed flourishing vegetation, controlled by aggressive canopy management. White wine grapes achieved superior ripening overall, furnishing excellent varietal typicity, particularly in the Moscato for Malvaxia and Phileo. Late season rains selectively punished the late-ripening Cabernet Sauvignon, while active green-harvesting permitted Nebbiolo, Cabernet Franc, Barbera and Merlot for Octagon to achieve fine concentration in smaller yields, to produce a beautiful a vintage in these wines.

Grape varieties:

Very select Merlot, blended primarily with Cabernet Sauvignon of deep concentration, harmonized by vivid notes of Cabernet Franc.

Vineyard:

Goodlow Mountain and Cropland Vineyards. The soil of both 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 3 pounds/vine.

Harvest:

Conducted by hand between the end of September (Merlot) and the first 10 days of October (Cabernet Franc and Cabernet Sauvignon).

Vinification:

The four wines were vinified in different lots using the same method. Fermented and macerated for a total of 21 days in stainless steel at a peak 91° F. Aged 14 months in new French oak barriques. Bottled in May, 2003.

Production:

1,114 cases

Analysis:

14% Alcohol.
0% Residual Sugar.
0.56 Total Acidity .

Tasting notes:

A superb red, based on the exceptional 2001 vintage, knitting together hand-selected Merlot, Cabernet Franc, Cabernet Sauvignon, and Petit Verdot in an unprecedented blend. The massive tannin structure is tamed by extended aging in French oak barrels. Dark in color with a superb aroma of plum, cassis, coffee and berries, its complex flavors are well integrated with a silky finish.

Food Pairing:

Ossobuco alla veneziana.
Chicken braised in Octagon and black olives.
Sage and Walnut Crusted Lamp Chop in Rosemary Jus.