

**2001 DYER Vineyard Cabernet Sauvignon
Diamond Mountain District, Napa Valley**



Vintage Notes: 2001 was an early and evenly ripe vintage. There was no rain after April and no days in August and September over 100 F. As a result, fruit “hangtime” was extended providing perfect conditions for concentrated, ripe flavors.

Tasting Notes: Aromas of chocolate, black currents and licorice. A big wine; balance soft, tannins supple and muscular.

Vineyard: Dyer Vineyard

Surface Area: 2.2 acres

Appellation: Diamond Mountain District
Napa Valley, CA

Blend: 80% Cabernet Sauvignon
10% Cabernet Franc
5% Merlot
5% Petit Verdot

Harvest: October 1, 2001

Crop level: 2.4 tons/acre

Winemaking: Harvested and co-fermented as a field blend.
Max temp of fermentation - 89 degrees F.
Total maceration time – 19 days.
Pressed directly to French oak barrels.
ML in barrel. Racked quarterly.
Bottled unfiltered

pH: 3.7

Total Acidity: 5.5 g/l

Alcohol: 14.3%

Bottling: July 3, 2003

Total Production: 348 cases

Release: September 2004

Winemakers: Bill and Dawnine Dyer