



Winegrowing Information

Grapes were hand-picked in half-ton bins early on the mornings of October 9th, 12th, and 18th and hand-sorted for only the cleanest, highest quality fruit. The wine was made in small, open-top fermenters; pumpovers and punch downs were done by hand. Throughout winemaking, gentle handling preserved the mature, rich fruit character and velvety texture. As primary fermentation was completed, the wine was carefully racked into small, 60-gallon French oak barrels for malolactic fermentation. The wine was aged 22 months in French oak and then bottled in June, 2001.

Winemaker Tasting Notes

Winemaker Karen Bower Turjanis comments, "The unique terroir of the vineyard carries over to this singular wine. Our harvested grapes were incredibly dark and rich with fully developed flavors and great color extraction. This powerful, yet elegant wine exhibits attractive, ripe black fruit in the enticing aroma. On the palate it is rich, revealing outstanding purity. The 1999 is well grounded, sleek and refined, yet full of authority and grace. The quality in this wine seems effortless. Delicious for short term consumption, this Cabernet has the backbone and stuffing to continue aging beautifully for a decade."

Grape Source

Kamen Estate Vineyards
Sonoma Valley
100% Cabernet Sauvignon

Production and Technical Data

Alcohol: 14.1%
Total Acid: 0.59
pH: 3.81
Production: 907 cases
Release Date: April 2003

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