

Winegrowing Information

The 2001 growing season started out with record high temperatures in May and June. Fortunately the weather turned more moderate in the months of July and August with perfect 85 degree days during the ripening period. By September, grape sugars developed to levels approaching 24 degrees Brix. Grapes were left on the vines until their flavors matured and they gained the proper physiological ripeness.

Grapes for the 2001 Cabernet Sauvignon were hand picked in half-ton bins over the course of seven early mornings between September 5th and October 2nd at an average 26.5 degrees Brix. We were committed to a meticulous hand sorting process, choosing only superior fruit clusters from each vine and then selecting firm, intact berries at the winery prior to crushing and de-stemming. A hallmark of excellence at Kamen Estate is the steadfast commitment to gentle handling throughout the entire harvesting and winemaking process. All pumpovers and punch downs were done by hand. After primary fermentation was complete the wine was racked into 60-gallon French oak barrels for malolactic fermentation. The Cabernet was aged 22 months in a selection of French oak with medium plus to heavy toast levels from a variety of coopers. The wine was bottled June, 2003.

Winemaker Tasting Notes

Winemaker Mark Herold comments, "The heat of May and June reduced the berry size of Cabernet Sauvignon and the ratio of skin thickness to juice was increased, therefore it was not surprising to see what has become a hallmark of the 2001 harvest- wines with terrific extraction of immense color and great intensity of flavor. The aromas of the 2001 Kamen Cabernet are very expressive with big complex, dark, juicy black fruits of blackberries, black raspberries and plums interlaced with notes of violets, minerals and hints of coffee, spice and toasty oak.

The mouth filling entry has enticing, luscious flavors and silky tannins. On the palate, the wine is intense with concentrated, full, ripe black fruit and hints of violets, cinnamon and roses. The wine is seamless and concentrated with a balanced tannic structure that is satisfying from start to finish."

Grape Source

Kamen Estate Vineyards
Sonoma Valley

100% estate grown Cabernet at elevations from 800 to 1100 feet

Production and Technical Data

Alcohol: 14.4%

Total Acid: 0.56

pH: 3.84

Production: 1610 cases

Release Date: September 2004

K A M E N

E S T A T E W I N E S

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