

Winegrowing Information

2000 was an ideal, almost leisurely growing season characterized by moderate temperatures. We were able to complete all of our vineyard work at a comfortable, steady pace with the weather cooperating throughout the season. When the storm clouds came in late October, we had just finished picking the last of our fully ripe clusters. Our ability to harvest ahead of the rains when flavors and acid balance were at their optimum peak of ripeness was critical in creating an outstanding 2000 Cabernet Sauvignon.

Grapes for the 2000 Cabernet Sauvignon were hand picked in half-ton bins over the course of several early mornings in late September and October. We meticulously hand selected only the highest quality fruit. Upon arrival at the winery, the grapes were sorted once again, crushed and de-stemmed into small open top fermenters. One of the hallmarks of our winemaking is gentle handling throughout the entire process which assures the well-developed, rich fruit character and velvety texture of the wine. Gentle pumpovers and punch downs were done by hand. As primary fermentation completed, the wine was carefully racked into small, 60-gallon French oak barrels for malolactic fermentation. The wine was aged 22 months in a selection of French oak from a variety of coopers with medium plus to heavy toast levels. The wine was bottled June 7, 2002.

Winemaker Tasting Notes

Winemaker Karen Turjanis comments, "The aromas for the 2000 Cabernet jump out of the glass. Dark, berry fruits such as blackberry, cherry and plum are interlaced with rose petals, violets, cinnamon with a slightly briary quality and notes of toasty oak and leather. The mouth feel is silky with a rounded entry, balanced mid-palate and a distinctively long, lingering finish. On the palate the wine is concentrated with a recurrence of those profuse dark fruits first encountered in the aroma - blackberry, ripe cassis and dark plum. Subtle earthiness of briar, leather and cinnamon notes are well integrated with rich, French oak that warms the mid-palate. Enticing yet subdued floral notes are interwoven throughout the wine. The ripe tannins seamlessly support the structure rendering a complex, complete wine with full expression of the luscious fruit. This wine is a true and unadulterated expression of the vineyard from which it is grown."

Grape Source

Kamen Estate Vineyards
Sonoma Valley
100% Cabernet Sauvignon

Production and Technical Data

Alcohol: 13.8%
Total Acid: 0.60
pH: 3.82
Production: 1605 cases
Release Date: April 1, 2003

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