



ANSELMO

Vigne

2002

NAPA VALLEY
CABERNET SAUVIGNON

First Release

VINEYARD

Bordering the south of the Stag's Leap District in the rocky soil and hilly terrain between Silverado Trail and Soda Canyon, Anselmo Vigne displays many characteristics of the SLD. Planted in 1988, the 5.5 acre hillside vineyard is well drained with rocky-clay-loam soils, a sunny west-south-west orientation and a 13% slope. Cabernet Sauvignon Clone 7 was planted to 110-R and St. George rootstocks. Several passes are made throughout the growing season to thin clusters and further intensify the fruit..

VINTAGE

The 2002 growing season was mild through late spring and early summer. Daytime temperatures were in the low 90's with nighttime temps in the 50's aided by the fog cycle. A heat wave in early October brought the grapes to ripeness. Hand picked, the clusters were meticulously sorted upon harvest on October 5.

WINEMAKING

The berries were very lightly crushed followed by three days of cold soaking at 55° F and fermented with two low-level yeasts (D-247 and BM-45), Fermentation occurred in 14 days, then pressed at 0° Brix. The wine was aged for 22 months in 50% new French oak barrels.

TASTING NOTES

Brilliant ruby red hue. Black currant, black cherry, cedar box, herb aromas with a bit of tar. Rich flavors with concentration of ripe black currant fruit, an earthy finish with silky, fine-grain tannins. The wine is anticipated to age gracefully for 10-15 years.

STATISTICS

Wine	14.9% alc., 5.7g/L total acidity; 3.73 pH
Release Date	Spring 2006
Bottling	240 cases bottled August 22, 2004
Blend	100% Cabernet Sauvignon
Proprietors	Cecilia and Steve Simi
Winemaker	Craig MacLean
Suggested Retail	\$60/bottle