

TEADERMAN VINEYARDS

CABERNET SAUVIGNON

OAKVILLE

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TASTING NOTES

We source Teaderman Vineyards Cabernet Sauvignon from our estate in the heart of Napa Valley's Oakville American Viticultural Area. Our wine displays lovely notes of red strawberry and cherry, with enticing dried herbal hints. Appealing black tea and spice round out the nose. The palate is focused and clean, with fine tannins and a delicate finish. Aging in American oak helped integrate the wine's silky tannins and imparted creamy vanilla and a hint of smoke. Enjoy with rich, roasted vegetables, oven-fired pizza or grilled rib-eye.

100% Cabernet Sauvignon

VINEYARD

Teaderman Cabernet Sauvignon is a single-vineyard wine sourced from our 14-acre estate in the renowned Oakville region of Napa Valley. The vineyard lies on the valley floor where it enjoys cool morning fog and the riparian influence of nearby Conn Creek. A gravelly streak runs through our property, giving us a diverse mix of gravelly and clay loam soils. The vines are dry-farmed for the first part of the growing season and then drip-irrigated following veraison. We manage our cordon-trained vines block by block, and harvest every row at peak ripeness.

VINTAGE

In 2001, we enjoyed nearly perfect weather throughout the spring and summer. No frost, and next to no rain after berry set—with a steady, warm growing season—allowed for long hangtime and slow, even ripening. We experienced a heat spike in August, but nothing serious. Grapes developed exquisite balance between full, rich varietal flavor and pitch-perfect tannins and acidity. An excellent vintage all around.

WINE MAKING

After we crushed and de-stemmed the fruit, we fermented it in stainless steel tanks and pressed the juice from its skins with a traditional basket press. The wine completed malolactic fermentation in American oak barrels, where it aged for 24 months, softening tannins and developing rich complexity. After bottling with minimal filtration, the wine was allowed to mature in bottle for another year and a half prior to release.

Wine analysis: 0.60% total acid, 3.73pH and 13.47% alcohol by volume

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Varietal:

100% Cabernet Sauvignon

Aromas and Flavors:

Red strawberry
Deep cherry
Black tea and subtle spice

Analysis:

Total acid: 0.60%
pH: 3.73
Residual Sugar: Dry
Alcohol: 13.47%

VINEYARDS

100% estate-grown at Teaderman Vineyards in the Oakville AVA of Napa Valley

VINTAGE

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WINE MAKING

Gentle crushing and destemming
Fermentation until dry in stainless steel tanks
100% malolactic fermentation in-barrel for roundness on palate
Barrel-aged 24 months in American oak