



2001 Poetry Cabernet Sauvignon, Stags Leap District

Napa Valley's Stags Leap District is renowned throughout the world for its opulent red wines. The textural qualities found in this southeastern area of the Napa Valley—a pronounced silkiness and supple tannin structure—are the hallmark of Cabernet Sauvignon and Merlot from this region. A combination of well-drained, rocky soils warmed by afternoon sun and the cooling influence of the San Pablo Bay produce expressive fruit with the Stags Leap signature velvet-smooth texture.

Vintage

Excellent weather in 2001 provided ideal ripening conditions throughout the Napa Valley, resulting in small berries with intense flavors and excellent acid structure.

Vineyard

Fruit was sourced from our estate Poetry Vineyard (formerly "Richard Chambers Vineyard") at the northeastern boundary of the Stags Leap District. Eight vineyard blocks (comprising a wide range of rootstocks, clonal selections and trellis systems) were included in this blend, providing a diversity of flavors and nuances.

Winemaking

Grapes were hand harvested into small 35-pound boxes from the end of September through the end of October, then destemmed into small stainless steel tanks for a two-day pre-fermentation cold soak. A two-week fermentation with twice-daily pumpovers gently extracted flavor and color from the cap. The wine underwent extended maceration (up to 30 days) to further integrate the tannins. The free run juice was separated from the press wine, drained into thin-stave French oak barrels (65% new), and aged for 20 months. Twenty-six barrels were hand selected for the blend, which was bottled unfined to preserve the wine's inherent balance and textural depth.

Tasting Notes

This big, powerful yet velvety-smooth wine presents a fragrant nose bursting with blackberry and cherry liquor and enlivened by notes of allspice, clove and star anise. On the palate it offers a voluptuous, viscous, exceptionally smooth interplay of spicy black fruit joined by red currant and blueberry. The fruit and spice carry through a soft, lingering finish enhanced by refined cocoa tannins.

Blend:83% Cabernet Sauvignon, 7% Merlot, 6% Cabernet Franc, 4% Petit VerdotAlcohol:14.5%Bottled :July 2003Release:October 2004Production:603 cases