**2002 Portfolio Limited Edition**

 **Vintage Note**

Wet winter with rain in December 2001 and January. Light precipitation and moderate temperatures in the spring prompted a good fruit set. The summer temperatures were mild and nothing was out of ordinary. But, when September and October unfolded, everything looked different. We had many days with low humidity below 10% with no night fog. Overall, the grape crop was balanced, showing excellent colors and flavor concentration.

The wine shows an intense inky dark color. Very engaging and promising aromas of dark chocolate and wild berries with beautiful spicy sweet oak. It is a powerful concentrated full bodied wine combining elegance with tremendous intensity and richness. A multi-layer taste of complex dark fruit, licorice, cedar and toasty hazelnut with a finish that goes for a long fresh after taste. The wine is dense and rich, silky tannins and great structure. It can be enjoyed now and for many decades to come.

**Winemaking Note**

**Composition:** Cabernet Sauvignon 80%, Cabernet Franc 20%

**Fruit Sources:** Hendry Ranch Block 8 and Weitz Vineyard

**Age of Vines:** CS 28 years and CF 9 years

**Date of Harvest:** October 5th and October 6th

**Fermentation:** Fermented in 1-ton bin

**Winemaking:** No pump, no fining, no filtration, natural gravity flow

**Skin Contact:** 30 days

**Malolactic Fermentation:** In barrel

**Barrel Aging:** 20 months in 100% New French Oak

**Cases:** 200

**Accolade**