



TASTING NOTES

Deep dark red-purple in the glass. Aromas of plum, black currant and black pepper follow through on the palate. The concentrated flavors and great structure lead to a rounded and full mouthfeel. The finish is simply elegant with a modicum of tannins framing the wine. Obviously this wine has no connection to a world famous British Special Agent. It's simply the name of a vineyard block... Sauvignon, Cabernet Sauvignon.

SELECTED VINEYARD

Since 1992, we have highlighted different vineyards and vineyard blends on our labels—Three Vineyards for our Dry Creek Valley Cabernet Sauvignon and Morris Fay Vineyard for our Alexander Valley Cabernet Sauvignon. In the forty years of growing this noble grape, the 2001 vintage is our first Estate Vineyard Cabernet Sauvignon. Our vineyards are

assigned block numbers to identify them as they are picked, fermented, and aged. Block 007 refers to one of our vineyards located a mile west of the winery, on the eastern bench above Dry Creek.

BLOCK 007

Of the 105 acres we have planted to vineyard, we grow a total of 18 acres of Cabernet Sauvignon. We first planted Cabernet Sauvignon in the early 1960s. Block 007 was replanted in 1992—on the Scott Henry trellis system which splits the cordon arms into a double tier with the upper arm usually bearing about 3 tons of grapes per acres while the lower arm bears about 2 tons per acre. This is for optimum ripeness. The vineyard land is well drained, right next to Canyon Creek where it is gravelly and ideal for growing Cabernet Sauvignon.

WINEMAKING

The fruit was harvested from September 30–October 2 in a year that brought near perfect harvest conditions. The fruit was fermented in our small capacity tanks, giving better skin/juice ratio and getting better extraction of flavor and color. Following fermentation and pressing, the young wine was transferred to small French and American oak barrels to age for 18 months. The extra time in the barrel added complexity and smoothness to the wine.

TECHNICAL INFORMATION:

Appellation:	Dry Creek Valley, Sonoma County
Composition:	100% Cabernet Sauvignon
Barrel Aging:	13 months in French and American oak barrels
Alcohol:	13.7% pH: 3.52
Total acidity:	.608g/100ml
Bottled:	June 2003
Production:	420 cases