

## HARVEST NOTES

A cold, cloudy, rainy spring in '83 led to a condition known as "shatter" in which pollination of 25% of the grape flowers failed. The entire growing season was a battle for balance between crop size and canopy. The looser clusters with fewer berries would later pay off during the rainy harvest for their ability to dry quickly and resist the onset of mold.

## TASTING NOTES

The small berries brought to the crush pad yielded an old-world style wine with notes of cassis and cedar, firm tannins, and a chocolaty palate. Thirty years later, this wine visually displays evidence of age with an opaque brick-red core, fading in saturation to a caramel rim. The nose delivers a pleasant tertiary-character concentration of prune and raisons with faint notes of burnt caramel and dark chocolate in the back drop, the latter being the only primary grape character remaining. While the wine doesn't attack the front palate as it may have in its youth, the acidity certainly still delivers a bright liveliness to the overall mouth feel and has a commanding presence throughout the experience. The mid-palate elegantly carries the weight of the subtle and silky tannin structure, all of which continues through with a faint nuttiness on the finish.

## TECHNICAL INFORMATION

Harvest Dates: September 14–October 11, 1983

Fermentation: The grapes were fermented fourteen days in stainless steel to complete yeast fermentation,

followed by two weeks in large oak cooperage while completing malolactic fermentation.

Ageing: The wine was aged in 62% French and 38% American small oak barrels for twelve

months and in large oak cooperage for an additional six months. The wine was then bottled and aged for an additional nineteen months at the winery so that upon release, it

would be elegant and approachable.

Blend: 90% Cabernet Sauvignon and 10% Merlot

Alcohol: 12.8%

T.A.: 0.61 g/100mL

pH: 3.39 R.S.: 0.03%

Bottling Dates: July 3–August 9, 1983

Release Date: March 1, 1987

