



2002 ARTEMIS
NAPA VALLEY CABERNET SAUVIGNON

Vineyards ~ Fruit from our renowned estate vineyards, FAY, ARCADIA VINEYARD, and S.L.V. continues to form the heart of our 2002 ARTEMIS. The name ARTEMIS, after the Greek Goddess of the hunt, reflects a new vision for our Napa Valley Cabernet targeting the same Golden Mean principle—a balance of opposite elements such as power and suppleness—that is expressed in our estate wines. Our iconic vineyards in the Stags Leap District contribute their signature characteristics—FAY adds luminous perfume and lush fruit flavors, while the wine's complexity and multi-layered concentration come from a small but significant addition of S.L.V. fruit. Ten percent of the blend comes from our ARCADIA VINEYARD, whose Cabernet Sauvignon provides firm tannins and structural support. Human involvement in our estate vineyards has never been higher. We no longer “farm” these vineyards simply by block, but more horticulturally, and thus vine-to-vine. Through the year, we train each vine according to its strengths and weaknesses with an eye to distributing vine energy equally through shoot number and positions, then through cluster and leaf ratios, and finally berry-to-berry. The last step in preparing for fruit ripening prior to veraison is fruit dropping or what we call the “harvest of tears.” To develop the most beautiful character, we want each cluster to be uniformly ripe not only in sugar levels, but also in acid and tannin balance. We drop all parts of the cluster or even whole clusters that appear to threaten the even ripening of the fruit overall. Only in this way can we bring forth the greatest expressions of the land and vintage. The estate lots were combined with some of the best fruit from carefully selected grower partners. Eighteen months of barrel aging brought all the elements of the blend together into a seamless and beautifully balanced unity.

Vintage ~ Early summer heat on the heels of a cool spring accelerated vine development after a delayed bud break and flowering. A repeat of the pattern occurred with almost autumnal conditions in August followed by one of the sunniest, warmest Septembers in recent memory. During the harvest of 2002, we continued to pick selectively in our search for the perfect fruit. This was a vintage that highlighted the benefits of our careful vineyard management practices.

Wine ~ As you savor this elegant blend, scores of different flavor notes emerge from the harmonious whole, like interweaving musical lines. In the nose, you'll notice black cherries, red plums, and spicy notes of truffle, tea, and spice. Taste and more flavors emerge: raspberry, red currant, orange peel, a bit of cocoa powder and ginger. Fine-grained tannins and balanced acidity contribute to the rich mouth feel and carry through the perfumed cherry-vanilla finish. Pair with a holiday roast, an aged sirloin topped with butter and pan juices, or a tagine of slow-roasted vegetables—butternut squash, beets, yams, red onions—spiced with cumin and cardamom.

Harvest Dates – September 9-October 18
Harvest Brix – 24.8 Brix (weighted average)
Alcohol – 13.9%
pH – 3.63
Titratable Acidity – 0.58g/100ml

Blend – 92.35% Cabernet Sauvignon
7.6% Merlot, .05% Petit Verdot
Appellation – 100% Napa Valley
Fermentation – 100% Tank
Barrel Aging – 18 months
Release Date - November 1, 2004
Retail Price – \$48.00