

# ABEJA



## 2002 CABERNET SAUVIGNON RESERVE BOTTLING

*One*

**HARVEST DATES:** September 13–October 16

**VARIETAL COMPOSITION:** 96% Cabernet Sauvignon, 4% Merlot

**VINEYARD SOURCES:** Bacchus Vineyard, Seven Hills Vineyard

**APPELLATION:** Columbia Valley

**OAK COMPOSITION:** 100% new French, tight grained, medium toast

**BARREL AGING:** 26 Months

**CHEMISTRY:** Alc 13.9%, pH 3.7, TA .59 g/100ml

**BOTTLING DATE:** November 23, 2004; **RELEASE DATE:** October 1, 2005

**OPTIMUM TIME FOR CONSUMPTION:** Through 2015+

At Abeja, a reserve is a wine of very limited production that reflects the absolute best of a special vintage. Two thousand two was such a vintage. We selected our favorite barrels from our finest lots and blended them to make a wine that captures the special nature of the vintage and embodies our vision of classic Cabernet Sauvignon produced from grapes grown in Washington State.

This vintage of reserve brings together fruit from some of the state's oldest Cabernet Sauvignon vines grown at Bacchus Vineyard with fruit from the younger, highly acclaimed, Seven Hills Vineyard in Walla Walla. Bacchus contributes big, beautiful structure, and Seven Hills adds soft tannins and pretty, exotic fruit, an extraordinary combination. Together, they make a wine that is elegantly powerful. Its aromatics are full of perfume and delicacy, richness and spice. It has a lush full front, a mid palate that is loaded with fruit, silky luxurious tannins, and layer after layer of complexity. It was aged for twenty-six months in one-hundred-percent new French oak.

The music pick: A classic wine deserves an all time classic song. For this vintage, we suggest "Mother Nature's Son," from the Beatles' "White Album."

We expect this wine to continue to unfold over the next five years and to age gracefully for another ten and maybe more. From all of us at Abeja, we are proud to offer this, our first reserve Cabernet Sauvignon, and we hope you enjoy it. John Abbott—*Winemaker*