

ABEJA



2001 CABERNET SAUVIGNON
Columbia Valley

HARVEST DATES: September 15 – October 2

BARREL AGING: 18 Months

OAK COMPOSITION: 100% French, 60% new/40% 1 year

VARIETAL COMPOSITION: 92% Cabernet Sauvignon, 8% Merlot

pH: 3.78

TA: 6.3 g/l

ALCOHOL: 13.9%

CASES PRODUCED: 650

RELEASE DATE: August 2003

The 2001 growing season started very cool, but ended with a nice bit of heat to help balance fruit intensity with sugar maturity. This Cabernet Sauvignon is blended with 8% Merlot, which adds a pleasing opulence to the palate. The fruit was hand picked at optimum maturity from three of Washington's premier vineyards: Seven Hills, Windrow, and Conner Lee. Eighteen months of barrel age in 225 liter tight grained French oak barrels provide a brilliance of pretty wood.

Aromas of bright plums and spice please the olfactory. The mouth is loaded with fruit. Its structure and concentration are intense with a lengthy finish. This is a Cabernet that will age well, but can also handle a spot on the dinner table right away. The proper silverware setting with a white tablecloth is unnecessary. Grab your favorite corkscrew, turn on the tunes of your choice, and enjoy the inaugural release of Abeja Cabernet Sauvignon.

John Abbott—Winemaker

2014 MILL CREEK ROAD WALLA WALLA WASHINGTON 99362
TEL {509}526-7400 FAX {509}529-3292 INN {509}522-1234 www.abeja.net