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2002 Cabernet Sauvignon

Winemaker's Notes:

The 2002 Cabernet Sauvignon is a blend of 88% Cabernet Sauvignon, 9% Merlot, 2% Syrah and 1% Malbec. The Cabernet Sauvignon is the backbone of the blend, adding structure and body, while the Merlot adds flavor and depth. The small amount of Syrah increases the overall softness while the Malbec adds a nice earthiness component. This wine is integrated, complex and well-structured, yet soft and appealing throughout. The wine is pleasantly aromatic with the essence of rose petal, ripe berry and a light earthiness. Flavors of dark fruit, cassis and mint are followed by hints of mocha, chocolate and spice.

The 2002 Vintage:

A truly great wine starts in the vineyard and the 2002 vintage was an exceptional year for the Walla Walla Valley. Our careful vineyard management and cooperation with Mother Nature allowed the grapes from our estate vineyards to reach optimal maturity with ripe, concentrated flavors, tremendous balance, and unique personalities. Harvest began September 7th at Seven Hills Vineyard and finished October 10th at Pepper Bridge Vineyard.

Fermentation:

The grapes from the 2002 vintage were hand-harvested and sorted, and then fermented in small stainless steel tanks. The wine aged 18 months in 70% French oak, 18% American oak and 12% Hungarian oak.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s): 88% Cabernet Sauvignon, 9% Merlot, 2% Syrah, 1% Malbec
Vineyard(s): 68% Pepper Bridge Vineyard, 18% Seven Hills Vineyard,
14% LeFore Vineyard
Appellation: Walla Walla Valley
Oak Program: 62% new oak, 38% used oak
70% French oak, 18% American oak, 12% Hungarian oak
Harvest Date(s): September 12 through October 10, 2002
Finished Alcohol: 13.9%
Total Production: 3,121 12/750ml cases + 50 6/1.5ml cases
Bottling Date: March 14-15, 2004
Release Date: July 7, 2004

