



2000 CABERNET SAUVIGNON Paso Robles

Vineyard	The 2000 Cabernet Sauvignon is sourced from the rolling hills east of Paso Robles, on a rocky, well drained vineyard site that benefits from warm days and very cool evenings. These temperature extremes promote concentration in the fruit while preserving natural acidity. The vineyard is planted to clone 337, a newer low-yielding French selection with small berries and superb varietal clarity.
Vintage	Spring and bud break arrived earlier than usual this year, but cooler-than-average spring temperatures put bloom and fruit set back on track. Moderate daytime temperatures and cool evenings delayed harvest by two weeks, allowing for full physical maturity of the fruit flavors and structural elements (tannin and acids). The Cabernet Sauvignon was harvested in late September at 24.5 brix.
Winemaking	The grapes were hand harvested and fermented in small, open top bins and punched down twice daily. Following fermentation, the wine was racked into an even mixture of French (40% new) and American barrels for 18 months of aging.
Tasting Note	A big rich, meaty Cabernet loaded with concentrated black cherry and cassis. The palate opens with lush berry flavors, evolving into spice and chocolate notes from the oak aging. Textured and structured at the same time, this is a wine to enjoy now or lay down for further development. Superb with grilled red meats, swordfish, stuffed eggplant, lentil dishes and hard aged cheeses.
Composition	100% Cabernet Sauvignon
Analysis	Alcohol—14.4% pH—3.76 TA (g/100 ml)—.58
Production	370 cases

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