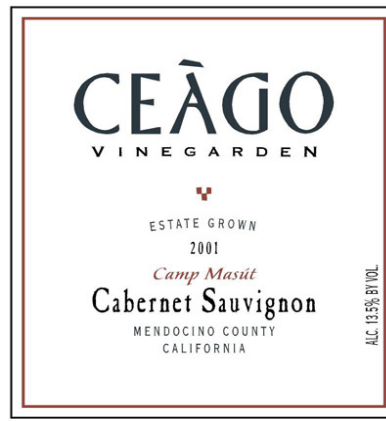


Ceago 2001 "Camp Masut" Cabernet Sauvignon



Release Date:

May 2004

Grape Source

100% estate grown "Camp Masut" Cabernet Sauvignon. Camp Masut, located on the rolling bench land west of the Russian River in Mendocino County's Redwood Valley, once home to a tribe of Pomo Indians. The grapes were hand harvested on October 1st and 2nd of 2001 at 25.2[^]degrees Brix, and were grown and certified Biodynamic by Demeter.

Cooperage

100% French oak barrels
17 months in barrel
70% new, 30% one year old

Technical Data

Mendocino County appellation
13.5 % alcohol by volume
0.086% RS
0.58 / 3.77 acid/pH
980 9/WL cases produced

Growing Season:

The 2001 growing season in Mendocino County started out early in the spring very cold with many nights of frost. Early May warmed and continued nicely throughout the summer into the fall and the harvest. The crop was smaller than normal and ripened very consistent and early, producing very clean and ripe fruit.

Vinification:

The fruit was harvested in half-ton bins; de-stemmed and gravity fed into five-ton open top stainless steel fermentation tanks. The de-stemmed whole berries were cold soaked for five days at 40[^]degrees F and then the fermentation was allowed to start using a combination of natural and cultured yeast. The ten-day fermentation used pump over and punch down techniques. Once sugars dropped to 1[^]degree Brix, the wine was pressed in a small Marzola basket press. After pressing, the wine was racked into small cask new Bordeaux barrels where the fermentation process was allowed to finish.

Winemaker Notes:

The 2001 Cabernet Sauvignon is an elegant wine with incredible cherry aromas with a hint of violet and flavors of black currant, raspberry and mocha. This well-layered wine has vanilla undertones with rich and complex silky tannins.