



SILVER OAK

2002 NAPA VALLEY CABERNET SAUVIGNON

VINTAGE 2002

APPELLATION Napa Valley

COMPOSITION 83% Cabernet Sauvignon, 11% Merlot, 4% Cabernet Franc,
2% Petit Verdot

BOTTLE SIZES 750 ml 3 L Double Magnum
1.5 L Magnum 6 L Imperial

ALCOHOL 14.2%

VINTAGE DESCRIPTION The 2002 vintage was one of the most compressed in our three decades of winemaking. From start to finish, it lasted 32 days. Temperatures were moderate for most of the season, and budbreak and veraison occurred normally. On Labor Day weekend, the region experienced a typical Northern California heat wave, with temperatures rising into the low 100's. Atypically, there was very low relative humidity for the next six weeks, resulting in an extraordinary concentration in the fruit that changed the character of the vintage.

Our Napa Valley harvest started on September 13th. Not surprisingly, we found that yields were 10 to 20% below our projections. Due to continued heat, a harvest that normally would have lasted six to eight weeks was completed in four. This made managing the fermenting room a bit challenging, but we were saved by the fact that the crop was much smaller than anticipated. We finished crushing on October 15th.

BLENDING AND AGING Our 2002 Napa Valley is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot. It was blended in early 2003 and transferred from tank to 100% new American oak barrels for aging. We blend prior to barreling to achieve a balance of the wine's natural elements, such as fruit and tannin, before they are influenced by oak. We age the wine in barrel for approximately 25 months to harmonize its components, and another 20 months in bottle before its release.

TASTING NOTES Our 2002 Napa Valley Cabernet Sauvignon is an opulent wine of great depth and concentration. It displays a dark, garnet color and aromas of black plum, cassis liqueur, rose petals, nutmeg and sandalwood. The palate offers a mouth-coating texture and a wonderful progression of flavors from berry fruit to tobacco to dark chocolate, culminating in an extraordinarily long finish reminiscent of a dark chocolate truffle filled with berry liqueur. Properly cellared, it should provide drinking pleasure until 2028.

RELEASE DAY February 3, 2007