



NOVELLA
WINERY

2000 CABERNET SAUVIGNON CENTRAL COAST

The 2000 vintage in Central California was unique in that record hot temperatures in June were followed by an unusually cool July and August. This allowed the fruit to color up and begin flavor development early, but extended the ripening season into the fall, resulting in intense but not overripe flavors. Also, the advantage of having ripeness without excess sugar produces wines that are in balance, and not overly high in alcohol.

The wine is a blend of two varietals from two Central Coast regions. Primarily Paso Robles Cabernet Sauvignon, the wine is full-bodied with earthy, spicy flavors. We used Monterey County Cabernet Franc to brighten the fruit and soften the finish. Together, the blend is complex and elegant, with a satisfying finish.

The aroma has true varietal characteristics of cherry and cassis fruit, cedar and tar nuances, but with the floral and spicy overtones unique to this terroir. Full-bodied and firmly acidic, the wine is flavorful and superbly structured, with plum and berry flavors and a dark-chocolate finish. Smooth and pleasant on the palate, the taste will linger without overwhelming.

RECOMMENDED FOOD PAIRING

Serve with any beef or pork dish, especially with spicy soups and stews, or with chocolate cake. Enjoyable now, this wine will improve for two to four years and will age gracefully under proper cellar conditions for ten years.

TECHNICAL NOTES

COMPOSITION:	80% Cabernet Sauvignon	pH:	3.66
	20% Cabernet Franc	BOTTLING DATE:	June 29, 2001
ALCOHOL:	12.8 % by volume	CASES PRODUCED:	2,500 cases
RESIDUAL SUGAR:	.25%	RELEASE DATE:	November 1, 2001
TOTAL ACIDITY:	.71 g/100ml		