



With a harvest slightly warmer than that of 1999, we were again blessed with wonderful fruit. Bottled in the Fall of 2002, this blend of 55% Cabernet Sauvignon, 40% Merlot and 5% Cabernet Franc is a jam-packed wine. This is a wine to enjoy in the near(er) term.

#### AROMATICICS

While still Cabernet dominant, there are intense notes of black currents, blackberries and leather. The Merlot portion brings aromas of pomegranate and raspberry, with hints of chocolate and orange.

#### PALATE

Wonderful mouth-feel with velvet-like tannins and great length.

## 2000 Columbia Valley Red Table Wine

#### VINEYARD DETAILS

##### VINEYARD SOURCES:

Klipsun, Portteus, Alder Ridge

##### GRAPE/VINEYARD PERCENTAGES:

Klipsun Cabernet Sauvignon: 40%  
Portteus Cabernet Sauvignon: 35%  
Alder Ridge Merlot: 25%

#### PRIMARY FERMENTATION DETAILS

##### HARVEST DATES

Klipsun Cabernet Sauvignon: 10.07.1999  
Portteus Cabernet Sauvignon: 10.15.1999  
Alder Ridge Merlot: 09.24.1999

##### BRIX AT HARVEST

24.1° - 25.6°

##### COLD-SOAK TIME

2 days average

##### FERMENTATION TIME

10 days average

##### FERMENTATION TEMP

91° F peak

#### BARREL PROGRAM

##### PERCENTAGE OF NEW FRENCH OAK

100% French for 22 months

#### FINISHED WINE DETAILS

##### ALCOHOL

13.9%

##### PH/TITRATABLE ACIDITY

3.85 / 5.12 g/L

##### BOTTLING DATE

10.05.2002 200 Cases

[www.RossAndrewWinery.com](http://www.RossAndrewWinery.com)

Mailing Address: PO BOX 425 MEDINA, WA 98039 Tel: 206.369.3615  
Tasting Room: 14810 - NE 145<sup>th</sup> ST. Woodinville, WA 98072 Tel: 425.485.2720