

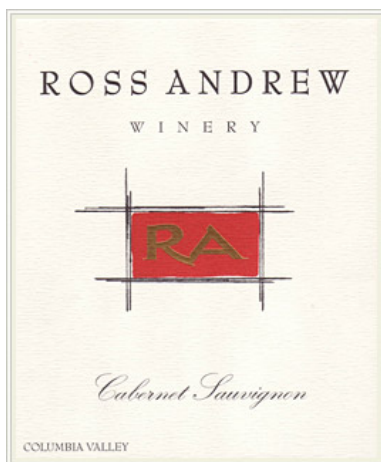
The 2001 vintage marks our third, and was warmer than both 2000 and 1999. With that increased heat came an earlier harvest for much of Washington State. The resulting wines have a depth and concentration that will make for graceful ageing and enjoyment.

AROMATICS

This wine has a wonderful core of black cassis, black cherry, leather and black olives.

PALATE

The long finish is punctuated with roasted coffee, smoke and peat. The incredible balance between fruit, mouth-feel and structure not only suggest that this will be an incredible match with food now, but will age nicely over the next few years.



2001 Columbia Valley Cabernet Sauvignon

VINEYARD DETAILS

VINEYARD SOURCES:
Boushey, Hedges, Alder Ridge

GRAPE/VINEYARD PERCENTAGES:
Alder Ridge Cabernet Sauvignon: 23%
Boushey Cabernet Sauvignon: 22%
Hedges Cabernet Sauvignon: 34%
Alder Ridge Merlot: 21%

PRIMARY FERMENTATION DETAILS

HARVEST DATES
Boushey Cabernet Sauvignon: 10.16.2001
Alder Ridge Cabernet Sauvignon: 10.12.2001
Hedges Cabernet Sauvignon: 10.10.2001
Alder Ridge Merlot: 09.21.2001

BRIX AT HARVEST
24.6° ~26.5°

COLD-SOAK TIME
3 days average

FERMENTATION TIME
8 days average

FERMENTATION TEMP
88° F peak

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK
100% French, 18 months

FINISHED WINE DETAILS

ALCOHOL
13.9%

PH/TITRATABLE ACIDITY
3.75 / 5.75 g/L

BOTTLING DATE
03.25.2004 275 Cases

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