Coming from our fourth vintage, our Columbia Valley Cabernet Sauvignon shows the power that is a true reflection of the 2002 growing season. The great hang-time allowed the fruit to develop intense dark fruit aromas and rip tannins. Below we’ve included notes from Steve Tanzer’s *International Wine Cellar*.

**AROMATICS**

“Aromas of black cherry, cocoa powder, musky espresso and smoky oak”

**PALATE**

“Dense, sweet as well as more structured than the 2001… boysenberry, plum and chocolate flavors show a restrained sweetness…”

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**2002 Columbia Valley Cabernet Sauvignon**

**VINEYARD DETAILS**

**VINEYARD SOURCES:**
Alder Ridge, Boushey

**GRAPE/VINEYARD PERCENTAGES:**
- Alder Ridge Cabernet Sauvignon: 60%
- Boushey Cabernet Sauvignon: 23%
- Alder Ridge Merlot: 9%
- Boushey Merlot: 8%

**PRIMARY FERMENTATION DETAILS**

**HARVEST DATES**
- Alder Ridge Cabernet Sauvignon: 10.08.2002
- Boushey Cabernet Sauvignon: 10.16.2002
- Alder Ridge Merlot: 09.27.2002
- Boushey Merlot: 10.05.2002

**BRIX AT HARVEST**
25.1° ~27.5°

**COLD-SOAK TIME**
2 days average

**FERMENTATION TIME**
10 days average

**FERMENTATION TEMP**
90° F peak

**BARREL PROGRAM**

**PERCENTAGE OF NEW FRENCH OAK**
100% French, 18 months

**FINISHED WINE DETAILS**

**ALCOHOL**
13.9%

**PH/TITRATABLE ACIDITY**
3.82/ 5.10 g/L

**BOTTLING DATE**
03.20.2004 302 Cases

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www.RossAndrewWinery.com
Mailing Address: PO BOX 425 MEDINA, WA 98039 Tel: 206.369.3615
Tasting Room: 14810 – NE 145th ST. Woodinville, WA 98072 Tel: 425.485.2720