

VIADER

NAPA VALLEY

2001 VIADER

55% Cabernet Sauvignon 45% Cabernet Franc

RELEASE DATE: September 1, 2003

OWNER: Delia Viader, Ph.D.

WINEMAKER: Delia Viader, Ph.D.

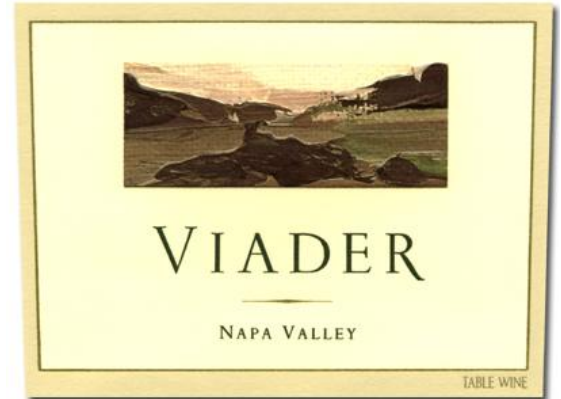
CONSULTANT: Charles Hendricks

APPELLATION: Napa Valley (on Howell Mountain)

HARVEST DATES: Sept 30 – Oct 11

BRIX AT HARVEST: 23.5 ° to 24.4° **PH:** 3.76

PRODUCTION: 4,647 cases



2001 GROWING SEASON

The growing season was ideal on our well exposed hillside. Although, cool until harvest, hot days and cool nights reigned later in the season allowing our berries to ripen at a steady rate, with exceptionally balanced acidity and immense complexity. Yields were small to normal. Our vineyards have been organically farmed and hand labored since 1988.

WINEMAKING

Extended Maceration of hand selected lots. Malolactic fermentation occurs in barrel. 100% new French Oak (3% Russian Oak for Cabernet Franc). Wine spends 23 months in the barrels (Taransaud – Seguin Moreau). Racked every 12 weeks, there was no fining or filtration. Our philosophy is to allow the grapes and *terroir* (all factors that influence the character of grapes grown in a specific microclimate), to express themselves *naturally*, in every glass of Viader.



Our distinctive blend of *Cabernet Sauvignon*—which provides the backbone, structure, character, and complexity, with succulent fruit and rich tannins—and *Cabernet Franc*—which instills the aromatics and provides the silky sleek structure, as well as, suppleness and elegance, in the lengthy finish—captures an ideal balance between the two; with the Cabernet Franc contributing early approachability, and the Cabernet Sauvignon, providing long aging potential.

WINEMAKER NOTES

Intense concentrated fruit with black currents, layers of chocolate, hints of licorice, anise, earth and leather, with a long, complex, and lingering aftertaste. Powerful nose and rich everlasting core of red and black fruits with well-incorporated tannins—though not overpowering—lead to an elegant and graceful gem. Although quite approachable, it will continue to age superbly over the next two decades. It is best to drink around 5 to 7 years from vintage date for added bottle bouquet & complexity, although it has also the potential to age well for over two decades.

