

1999 VIADER

(pronounced "via-dare")

61% CABERNET SAUVIGNON 39% CABERNET FRANC

VIADER captures an ideal balance between Cabernet Sauvignon and Cabernet Franc. Cabernet Sauvignon adds complexity and character as well as the backbone structure for long aging potential while Cabernet Franc contributes to the early approachability, elegant structure and violet-like aromatics. VIADER is made from the finest selection of our organically farmed hillside estate on Howell Mountain.

WINEMAKER NOTES:

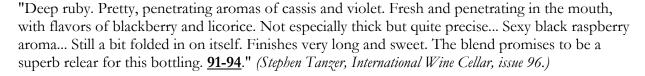
The 1999 VIADER is intense, upfront, floral bouquet laced with chocolate, coffee, anise, earth and leather. Lingering, complex tannins firm up in the finish which is rounded by the powerful aromas of blackberry, blueberry and mint. Approachable now, bottle aging will further develop bouquet and complexity. A wonderfully elegant mountain beauty!

VINIFICATION:

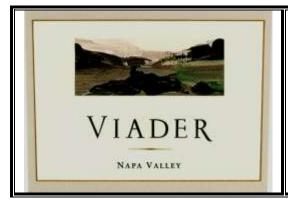
Malolactic fermentation occurs in barrel. 96% new French oak barrels, 4% Russian oak barrels. 21 months aging in Taransaud and Seguin Moreau barrels. Extended maceration of hand selected lots. Racked every 14 to 16 weeks.

REVIEWS:

"Enormous, brimming with ripe and juicy plum, black cherry, wild berry and currant, with a supple, polished core of cedar and spice. <u>95-100</u>." (James Laube, Sr. Editor, Wine Spectator, June 2000)



Wine Spectator's Top Picks. "Very rich and distinctive, with spicy currant, leather, tobacco, cedar and mocha aromas and complex, concentrated, earth, currant, spice and cedar flavors. Gains depth and nuance on the finish, where the flavors run deep and long. Tannins are firm and well-integrated. Drink now through 2012. 94." (James Laube, Sr. Editor, Wine Spectator, May 2002)



RELEASE DATE: October 1, 2001

HARVEST DATES: Sept. 20-26, 1999

WINEMAKER: Delia Viader, Ph.D.

APPELLATION: Napa Valley

AVG. BRIX AT HARVEST: 24°-26° pH: 3.76

PRODUCTION: 3,489 cases

