

TOPEL

2001 CABERNET SAUVIGNON

Hidden Vineyard



The 2001 growing season began with an unusually dry winter, followed by severe frost in April. Mother Nature then loosened her grip in May and June, rewarding the vines with two of the warmest growing months on record. July and August brought cooler temperatures, which extended the growing period, allowing the grapes to mature gracefully. They were picked over 10 days at the end of October.

The wine is a blend of Cabernet Sauvignon, Petit Verdot and Merlot, all grown in Hidden Vineyard on the Topel Estate, situated on the side of Duncan Peak in southern Mendocino County, near Hopland. It is highly concentrated, deeply colored and well balanced, with nuances of chocolate-covered cherries.

MÉTHODE: The grapes were field crushed and allowed to spontaneously ferment in small batches of less than one ton each. The wine was pressed into 80% new French oak barrels (Demptos and Remond, COF, medium toast). The remaining 20% was held in one-year-old French oak. The wine aged for 31 months with minimal intrusion.



VITALS:

95% Cabernet Sauvignon

2% Petit Verdot

3% Merlot

Average Brix: 26.2

TA: .70

pH: 3.55

Alcohol: 14.2%

Unfiltered

860 cases