



2000 Napanook

Napanook is made solely from grapes grown at the historic Napanook Vineyard in Yountville, Napa Valley. Napanook is blended from blocks in the vineyard that were carefully selected for their lively fruit, soft tannins and early maturing characteristics.

The 2000 vintage has a beautiful garnet color, with rich aromas of cedar, red berries and licorice. This is a refreshing wine, with supple tannins and a great balance between the nose and mouth. The round, soft structure with a suggestion of cigar box leads to a finish of spice with earthy undertones.

The 2000 blend comprises 68% Cabernet Sauvignon, 17% Cabernet Franc, 11% Merlot and 4% Petit Verdot.

This wine is made to be enjoyed young, and consumed with food, but will also age well for up to 10 years. Christian Moueix recommends decanting the wine before serving it to allow it to reach its full potential.

Vintage Summary:

The year 2000 started with an uneventful winter. Rainfall was normal except for a few days of heavy rain in February. Spring was perfectly warm and sunny, allowing an even budbreak. The temperature then cooled down for the bloom period until the 13th and 14th of June, two days that reached 109°F. Since we did not leaf-pick that early, the grapes did not suffer sunburn. The remainder of the summer was ideal – warm days and cool nights. A little rain on August 30th and September 2nd allowed the grapes to reach full maturity. During ageing, new oak was used sparingly to respect the fruity characteristics of the wine.

BEGINNING DATE OF HARVEST: August 30

FINAL DATE OF HARVEST: October 5

PERCENTAGE OF NEW BARRELS: 20%

TIME IN BARREL: 16 months

BOTTLING DATE: June 2002

9-LITER CASES PRODUCED: 4200

RELEASE DATE: September 2003