



2002 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. 2002 yields were small, resulting in an intensity of fruit flavors.

The 2002 vintage is vermilion in color, with a uniform nose of cinnamon juxtaposed with cassis and black fruit. The wine is supple, soft and smooth, with aromatic expressions of warm crème brûlée. Raspberry flavors on the mid-palate are expressions of the tender tannins that evolve toward spicy firmness of licorice on the finish.

The 2002 blend includes 68% Cabernet Sauvignon, 13% Cabernet Franc, 11% Merlot, 7% Petit Verdot and 1% Malbec.

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

Vintage Summary:

Rainfall in November and December was well above average at 9 inches and 15 inches respectively. The remainder of the winter and spring was rather dry, followed by an average rainfall in May. The winter and spring saw unsettled temperatures; a cool May and warm June affected the bloom, naturally reducing the crop size early in the growing season. Temperatures in July were average, followed by a slightly cooler August and normal September. It was a beautiful summer, without excesses. The season ended with morning fog which assured the last of the grapes to mature gently.

BEGINNING DATE OF HARVEST: September 9

FINAL DATE OF HARVEST: October 16

PERCENTAGE OF NEW BARRELS: 20%

TIME IN BARREL: 17 months

BOTTLING DATE: July 2004

9-LITER CASES PRODUCED: 2700

RELEASE DATE: November 2005