



2001 Napanook

Napanook is estate-bottled, the most specific designation given to wine. It 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 2001 vintage has a vibrant red color, with a complex nose of blueberries, hot chocolate and cinnamon. This is a harmonious wine; robust yet charming; loaded with pipe tobacco and pomegranate notes. The flavor is balanced and supple, with a long and fruity finish.

The 2001 blend consists of 71% Cabernet Sauvignon, 18% Cabernet Franc, 7% Merlot, 3% Petit Verdot and 1% Malbec. It is the first time Malbec is included in the blend.

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 to allow it to reach its full potential.

Vintage Summary:

Well below-average rainfall characterized the winter, with the last precipitation on April 20, 2001. April got underway with a freeze on the 3rd, requiring diligent use of frost protection equipment. The remainder of the spring was warm and saw rapid growth and development of the vines. Bloom started in early May, well ahead of schedule. All indications pointed to a very good vintage. Moderately warm summer months provided conditions for slow maturation and even ripening. The cool month of September allowed the fruit to continue to mature slowly, which gave us the time to pay attention to even the smallest detail in each vineyard block.

BEGINNING DATE OF HARVEST: September 15

FINAL DATE OF HARVEST: October 13

PERCENTAGE OF NEW BARRELS: 20%

TIME IN BARREL: 17 months

BOTTLING DATE: July 2003

9-LITER CASES PRODUCED: 3800

RELEASE DATE: October 2004