

## **1992 JEFFERSON CUVÉE CABERNET SAUVIGNON**

<b>BLEND:</b>	85% Cabernet Sauvignon 8% Merlot 7% Cabernet Franc
<b>APPELLATION:</b>	Napa Valley
<b>HARVEST DATES:</b>	September 16-30, 1992
<b>ALCOHOL:</b>	14.1%
<b>pH:</b>	3.51
<b>TOTAL ACID:</b>	0.69
<b>AGING:</b>	24 Months in French Oak
<b>RELEASE DATE:</b>	April, 1995
<b>PRODUCTION:</b>	3000 Cases

### **WINEMAKER NOTES**

The grape harvest of 1992 was notable for its short duration. A warm and dry summer weather pattern lasting for several months resulted in a late-August start to crush. The last grapes picked were delivered in the first days of October. In between was a month of intense activity aimed at harvesting and processing the fruit to maximize its potential for fine wines.

The 1992 Jefferson Cuvee is a blend of five Napa Valley vineyards including our own State Lane Vineyard, with a small amount of Estate Merlot blended in as well. Wine made from these vineyards were kept separate during the vinification process to show all the soft, forward, complex flavors of black fruits and cassis. The 1992 Jefferson Cuvee was aged for 24 months in small, 60-gallon French oak barrels, adding a layer of sweet oak to its long persistent finish.

This Cabernet is enjoyable now and will age well, developing additional richness and depth of structure, for many years to come.

