



## Facts and Figures

### 2002 Bressler Vineyards Cabernet Sauvignon

Winemaker: Mia Klein

Vineyard Manager: David Abreu

Release Date: January, 2006

Release price: \$75

Bottling Date: January 17, 2005

Pick Date: October 19, 2002

Vines: Clone 7 Cabernet Sauvignon on St. George root stock

Yield: 6.2 tons

Aging: 25 months in new French Oak

Cooperage: 15 barrels from: Taransaud, Nadalie, Remond and Bosseut

### Production

750ml          345 cases (4140 bottles)

These large formats are only being used to help raise money for our favorite charities:

Magnums      10 cases (60 bottles)

3.0L          9 bottles

6.0L          2 bottles

### Notes from Mia Klein:

The 2002 Bressler is rich and bold with nice forward fruit flavors. It has good berry aromas, like blueberry and blackberry, along with a little blackberry leaf, which leads into a bit of rosemary, thyme, and sage. It has a certain exotic bent to it with some white pepper, cardamom, lime pickle, and huckleberry. It has a sweet and yummy texture, with some meatiness to the middle, and a finish of dark black cherry. I think this wine is nearly as precocious as the 2000 and will drink well soon after release.

### Robert Parker adds:

The outstanding 2002 Cabernet Sauvignon (the finest of the first three vintages) exhibits a dense ruby/purple color as well as a fragrant bouquet of cedar, smoke, black currants, sweet plums and cherries, and a hint of loamy soil. Broad and fleshy on the palate, with beautiful purity, nicely integrated acidity and tannin, and a succulent, concentrated finish, this 2002 should be accessible young, yet age nicely for 10-15 years. This is an estate-bottled 100% Cabernet Sauvignon that is aged in 100% new French oak for 25 months prior to bottling.