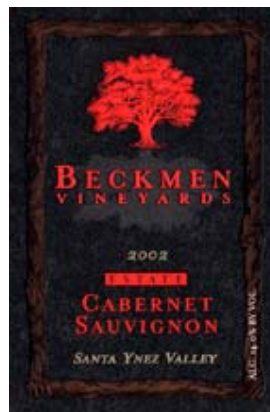


MURAM International AB
Nackagatan 27
SE-116 47 STOCKHOLM
Sweden

Telephone: +46-70-591 12 78
Fax: +46-8-714 57 50

E-mail: info@muram.com
Internet: www.muram.com



2002, ESTATE CABERNET SAUVIGNON SANTA YNEZ VALLEY

VINEYARDS AND HARVEST

Our 2002 vintage is our second Cabernet Sauvignon made solely from grapes grown on our Purisima Mountain vineyard in Ballard Canyon. The cool 2002 growing season had produced a lovely wine with exceptional balance and depth of flavor. Fruit was hand harvested in late October to early November.

WINEMAKING

- 100 % estate grown Cabernet Sauvignon
- Made with three different clonal selections, 15, 337, and 8, on multiple rootstocks
- Individual vineyard lots were destemmed, gently crushed and cold-soaked for 48 hours to extract color and taste-enhancing phenolics
- Fermentation took place in open tops for a period of 7-12 days, depending on the lot. The caps were punched down by hand three times daily. After fermentation, the wines were gently pressed and racked to barrel
- The wine underwent spontaneous malolactic fermentation in barrel to integrate fruit and oak character
- The wine was barrel aged for 21 months in 60% neutral barrels and 40% new French and American oak
- The wine was bottled unfiltered and unfiltered

FACTS

name:	2002, Estate Cabernet Sauvignon
item number:	CS02E (SB: 99999-01)
harvest date:	October 24 – November 5
composition:	100 % Cabernet Sauvignon
alcohol:	14.0 % by volume
production:	2 500 cases
release date:	January 2005
price:	See pricelist