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2001, CABERNET SAUVIGNON SANTA YNEZ VALLEY

WINEMAKER'S TASTING NOTES

In 2001, our Cabernet Sauvignon benefited from the convergence of an excellent growing season and new estate vineyard initiatives for the achievement of optimal fruit balance. The result is a wine of extraordinary depth and elegance. A complex bouquet of cassis, licorice and caramel reveals hints of chocolate and tobacco. The cassis and caramel notes continue into the palate with accents of black cherry and toasty oak. A gorgeously structured texture unfolds with balanced tannins into a smooth, lingering finish.

WINEMAKING NOTES

Hand-harvested in mid October, destemmed and lightly crushed. Inoculated with slow-fermenting yeast for balanced extraction. Extended maceration for optimal tannin integration. Aged for 20 months in French (70%) and American (30%) oak barrels. Blended with small lots of Cabernet Franc and Petit Verdot for added structure, color intensity and flavor dimension.

CUISINE PAIRING

The concentrated, complex flavors of our 2001 Cabernet Sauvignon are an excellent match for grilled red meats, as well as rich, flavorful cheeses and dark chocolate.

FACTS

name:	2001, Cabernet Sauvignon "Santa Ynez Valley"
item number:	01CS
composition:	Cabernet Sauvignon 87 % Cabernet Franc 12 % Petit Verdot 1 %
alcohol:	13.5 % by volume
price:	See pricelist

