



# PEACOCK

*Family Vineyard*

This the inaugural release of our own single vineyard Cabernet Sauvignon. The 1999 Peacock Family Vineyard is well structured and complex, much like the vintage. The very long growing season with cool and mild weather allowed for extended hang time. The wine has aromas of bright dark fruits, mocha, and mint. The pallet is full bodied, with soft tannins, and crisp lingering finish.

**CELLARING:** This will be mature by 2004 and perhaps reach its peak in 2009

**BLEND:** 100% Cabernet Sauvignon entirely from the estate mountain vineyard

**APPELLATION:** Spring Mountain District (Napa Valley)

**ALCOHOL:** 14.5%

**FERMENTATION:** Native yeast and malolactic bacteria

**BARREL AGING:** 24 months in 60% new French oak and 40% once-filled French oak

**pH:** 3.87

**TA:** 5.2 g/L

**FILTERED?** unfiltered

**FINED?** lightly fined with egg whites

**SUGGESTED RETAIL:** \$65

## ***The Vineyard:***

Peacock Family Vineyard is a six acre hillside Cabernet Sauvignon vineyard in the Spring Mountain District of Napa Valley just west of the town of St. Helena. This is a dramatically sited mountain vineyard at an elevation of 1,000 feet. The terraced vineyard rows are configured south by southeast at slopes of up to 10%. The vineyard was planted in 1989 on Freedom rootstock with Clone 7 Cabernet Sauvignon at a density of 950 vines per acre. The vines are cane pruned and trellised with three wires in the vertical shoot. The crop is limited to less than 5.5 pounds per plant, with the vineyard averaging 15 tons per year. Peacock Family Vineyard employs sustainable vineyard management practices

## ***The Winemaking:***

Harvest typically begins in the middle of October, with at least two passes through the vineyard, all carefully by hand. The grapes are sorted in the field and again at the winery. The berries are de-stemmed, lightly crushed, and pumped to tank. A three-day cold soak at 50 degrees is preceded by native (or wild) yeast fermentation. The skins are pumped-over twice per day until dryness reaching a maximum temperature of 85 degrees. The wine is macerated at an elevated temperature for three to five days, then drained overnight. The free run is barreled down for aging to 50% new French oak and 50% once-filled French oak for 24 months. The wine is bottled unfiltered and lightly fined with egg whites.

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