



CHATEAU ST JEAN® SONOMA

2002 CINQ CÉPAGES CABERNET SAUVIGNON

“Engaging and seductive, the 2002 vintage delivers the signature aromas we look for on Cinq Cépages – chocolate covered cherries and hints of mocha. Deep, dense and beautifully balanced, a medium – bodied entry fills the mouth with black plums, hibiscus notes and an exotic floral note that wrap around big, juicy tannins. Highly extracted and perfectly balanced, this wine delivers cedar and sweet roasted oak notes throughout a lingering finish.”

-- Margo Van Staaveren, Winemaker

VINEYARDS Fruit for this Cabernet Sauvignon was selected from the finest Bordeaux variety vineyards in Sonoma County: 62% from Alexander Valley, 16% from Sonoma Valley, 14% from Knights Valley, 4% Dry Creek Valley and 4% from Russian River Valley to assemble a wine that showcases Sonoma County. The Alexander Valley grapes highlight bright berry with back notes of dried herbs, while the Sonoma Valley fruit is from our home vineyard – the St. Jean Estate Vineyard - and brings black and dense mountain fruit to the blend. The Knights Valley fruit adds a firm mouthfeel and pronounced tannins and the Dry Creek Valley grapes tend toward dark, dense black cherry and berry fruit flavors with a rich mouthfeel. The Russian River Valley brings exotic aromas and lush textures to complete the blend.

WINEMAKING Cinq Cépages (“Five Varieties”) is a Bordeaux-style blend consisting of Cabernet Sauvignon (75%), Merlot (11%), Cabernet Franc (8%), Malbec (4%), and Petit Verdot (2%). Each component is aged separately for two years in small French oak barrels (57% new) before blending. Once the wine is assembled, it spends six months in the bottle before release.

CRITICAL ACCLAIM

2002 Cinq Cépages Cabernet Sauvignon

- ◆ **Rated 92 - Wine Advocate** “...Impressive. It boasts a deep ruby/purple hue as well as aromas of cedar, black currants, sweet cherries, licorice, and smoky oak ...elegant and impressively long with a velvety texture....” 12/ 26/05
- ◆ **Rated 91 - Wine & Spirits Magazine** “Cool, dark fruit flavors emphasize the black currant of cabernet sauvignon, then the finish turns warmer, toward pipe tobacco and cherry jam flavors.” April 2006



ALCOHOL: 14.4%

ACIDITY: 0.61 g/100mL

pH: 3.61

HARVEST: Sept. 12-Oct. 24, 2002

