

VIADER

NAPA VALLEY

1992 VIADER

60% CABERNET SAUVIGNON 40% CABERNET FRANC

VIADER captures an ideal balance between Cabernet Sauvignon and Cabernet Franc. Cabernet Sauvignon adds complexity and character as well as the backbone structure for long aging potential while Cabernet Franc contributes to the early approachability, elegant structure and violet-like aromatics. VIADER is made from the finest selection of our organically farmed hillside estate on Howell Mountain.

REVIEWS & TASTING NOTES:

“...rounder and more supple, the 1992 displays tell-tale currant, menthol, and floral notes in the notes, spicy, rich, medium to full-bodied flavors, and outstanding elegance and finesse.” *The Wine Advocate* – Robert M. Parker Jr. – Issue 96

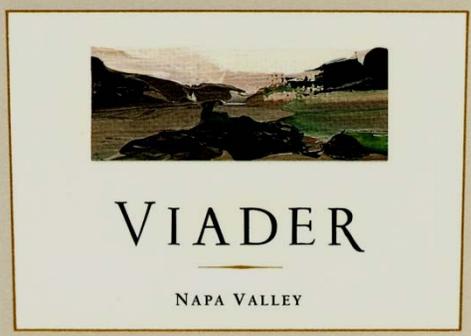
“...Beautiful, round, ripe and fully developed fruit comes wrapped in layers of briar, spice and vanilla...” *The Connoisseurs Guide* – May 1995

VINIFICATION:

The cellaring and aging of VIADER wines includes in-barrel malolactic fermentation, barrel to barrel racking approximately every three months, toppings weekly and real egg-white light fining. The wine is unfiltered. Up to 2/3 new barrels, tight-grained French oak from the central region were used for 22 months of barrel aging.

VINEYARD NOTES:

Rather than running the vine rows close to contour in terraces, VIADER’s vineyard rows run up and down the hillside. The VIADER estate vineyard is planted on a slope of 32% at 1200ft elevation on Howell Mountain, just 3.5 miles northeast of St. Helena in the Napa Valley. Volcanic-forward/aiken series soils offer perfect drainage (no sub-soil clay) and the orientation of the rows in East-West fashion maximize sun exposure without risk of heat damage, since clusters are protected by the vertically trellised canopy, as traditionally done in Bordeaux. Close spacing of the vines (6’x4’) allow a density of 2000 vines/acre which provides good root competition without too much stress to the vine. Yields are naturally low balancing small berries with higher skin-to-juice ratio (and more flavor development). The vineyards are hand-labored and organically farmed (no chemicals used) in order to maintain the fine balance in the grapevines between struggle and survival which results in grapes and wines of great character and distinction.

 <p>VIADER NAPA VALLEY</p>	<p>RELEASE DATE: Spring 1995</p> <p>WINEMAKER: Delia Viader</p> <p>CONSULTANT: Tony Soter</p> <p>APPELLATION: Napa Valley</p> <p>AVG. BRIX AT HARVEST: 24°-26°</p> <p>PRODUCTION: 2,120 cases</p>
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