

2000 VIADER

(pronounced "via-dare")
NAPA VALLEY

63% Cabernet Sauvignon 37% Cabernet Franc

Owner: Delia Viader, Ph. D.
Winemaker: Delia Viader/Charles Hendricks (consultant)

2000 Growing Season

With the exception of a small number of heat spikes in June, the growing season was ideal. Hot days and cool nights reigned on our hillside, which in turn, allowed our berries to ripen at a steady rate, with exceptionally balanced acidity and immense complexity. Yields were small to normal. Our vineyards have been organically farmed and hand labored since 1988.

Winemaking

Extended Maceration of hand selected lots. Malolactic fermentation occurs in barrel. 100% new French Oak barrels every year (with 4% to 5% of Russian Oak barrels for the Cabernet Franc). Wine spends 24 months in barrels (Taransaud – Seguin Moreau). Racked every 14-16 weeks, there was no fining or filtration. Our philosophy is to allow the grapes and the *terroir* (all factors that influence the character of grapes grown in a specific microclimate), to express itself *naturally*, in every glass of Viader.

Our distinctive blend of *Cabernet Sauvignon*—which provides the backbone or structure, character and complexity, with succulent fruit and rich tannins— and *Cabernet Franc*—which instills the aromatics, and provides the silky structure as well as suppleness and elegance in the lengthy finish—captures an ideal balance between the two, with the Cabernet Franc contributing early approachability and the Cabernet Sauvignon providing longevity.

Winemaker Notes: *2000 Viader* Proprietary Cabernet Blend Napa Valley

Intense concentrated fruit with black currants, layers of chocolate, hints of licorice, anise, earth and leather, with a long, complex, and lingering aftertaste. Powerful and rich fruit with well-incorporated tannins— though not overpowering—lead to an elegant and graceful gem. Although quite approachable now, it will continue to age superbly over the next two decades. Best to drink in 5 to 7 years for added bottle bouquet & complexity. Wine Spectator 92 points.

Harvest Dates:	Sept 30 – Oct 11	Production:	4,647 cases
Brix at Harvest:	23.5° to 24.4°	Appellation:	Napa Valley (on Howell Mountain)
pH:	3.76		

