



## 2002 PAHLMAYER PROPRIETARY RED

**Release Date:** October 1, 2005  
**Suggested Retail:** \$110 per bottle  
**Winemaker:** Erin Green  
**Harvest dates:** September 12 to October 13, 2002  
**Composition:** 75% Cabernet Sauvignon, 22% Merlot, 1% Cabernet Franc, 1% Petit Verdot, 1% Malbec  
**Vineyard Composition:** Waters Ranch, Rancho Chimiles, Martinelli, Dominus, Gemstone, Thorvilos

## TECHNICAL NOTES

**Bottled:** April 28, 2004  
**Alcohol:** 15.5%  
**PH:** 3.90  
**Total Acidity:** 0.593  
**Brix:** 27.9  
**Crushing Regime:** 100% de-stemmed  
**Prefermentation Maceration:** 4-5 days cold soak, depending upon flavor extraction  
**Fermentation:** 100% Wild, Native Yeast

## WINEMAKER NOTES

Harvested by the end of October from hand picked lots, the whole berries were fermented in short open-topped stainless steel tanks, cold soaked and using native yeasts. The wine then continued through malolactic fermentation in 100% new French oak barrels for 18 months and was bottled neither fined nor filtered.

## AVAILABILITY

The Pahlmeyer 2002 Proprietary Red will be available October 1, 2005 either directly from the winery, or through our network of fine restaurants and retail merchants around the world. For further information, please visit us at [www.pahlmeyer.com](http://www.pahlmeyer.com).