



2000 PROPRIETARY RED

Release Date	September 15, 2003
Suggested Retail	\$90 per bottle
Winemaker	Erin Green
Harvest dates	September 23 to October 28, 2000
Composition	73.5% Cabernet Sauvignon, 16.3% Merlot, 5.1% Malbec 4.9% Petit Verdot, 0.1% Cabernet Franc

TECHNICAL NOTES

Bottled: April 23, 2002

Alcohol: 14.6%

PH: 3.95

Total Acidity: 0.56

Brix: 17.3

TASTING NOTES:

Deep, dark, and brooding in its appearance, the nose exhibits complex aromas of crème de cassis, ripe black cherry, smoky spice and blueberry. The palate, framed by supple tannins, is dense and rich with nuances of brown sugar, caramel and creamy vanilla. The finish is long and lingering with subtle tones of spice, tobacco and violets.

WINEMAKING 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 2000 Proprietary Red is available September 1, 2003 either directly from the winery, or through our network of fine restaurants and retail merchants around the world. For further information, please visit: www.pahlmeyer.com.

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