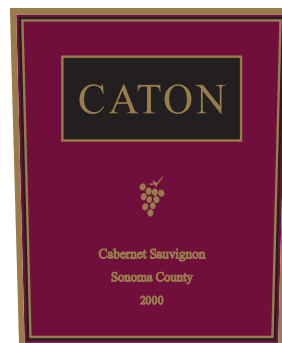


CATON

The Caton Cabernet Sauvignon 2000 represents the integration of the highest quality grapes and winemaking dedication at its best.

Our limited production allowed us to handcraft this classic Cabernet with varietal intensity and balance.

Cabernet, Merlot, and Cabernet Franc harmoniously blended with fine-grained French oak to produce this rich and complex wine.



Vintage Information & Viticulture

The 2000 vintage began with a slightly late budbreak. Variable weather followed throughout the growing season, alternating between warm and cold temperatures. The mountain fruit was picked during the last two weeks of September, ensuring full flavor development due to the long growing season.

Varietal:	84% Cabernet Sauvignon 11% Merlot 5% Cabernet Franc
Appellation:	Sonoma County
Alcohol:	14.2%
Oak:	18 months in French oak 35% new
Bottled:	August 2002
Produced:	500 cases
Winemaker:	Ty Caton & Peter Mathis
Cellaring:	Enjoy now or hold for 5-8 years

Winemaking

The 2000 Cabernet Sauvignon is deep and dark, reminiscent of black cherries, with hues of black, purple, and red. On the palate, this wine shows rich flavors of blackberries, cassis, chocolate, and cedar with a hint of toasty oak and vanilla. Eighteen months of maturation in fine-grained French oak has produced this rich and complex Cabernet Sauvignon with a long, spicy finish.

