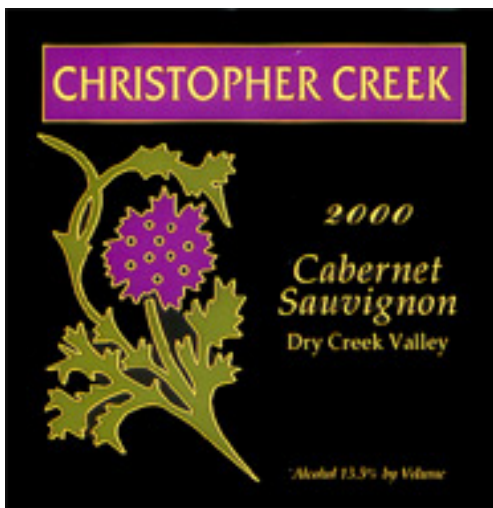




Christopher Creek Winery

2000 Dry Creek Valley Cabernet Sauvignon



Our Cabernet grapes are grown in red soils or terrior* on the Eastern slopes of Bradford Mountain overlooking Dry Creek Valley and consistently show the characteristics of a “serious Cab.” The 2000 vintage, our fourth, was aged for 18 months in French oak barrels (30% new). Our Cab has the aromas of blueberry, boysenberry, cassis and plum with spicy, cedar and clove overtones. The concentration and ample tannic structure should allow for 8-to-10 years of bottle aging. Red meat dishes are the company of choice for the 2000 Cabernet. Try it with steak, prime rib or a barbecued tri-tip.

*Terrior is defined here by soil, slope, drainage, sun exposure and climate characteristics of a growing area. These characteristics can provide a grape variety with a unique personality. A

wine made with such grapes is said to have a “gout de terrior” or “the taste of where it comes from.”

Harvested October 2000
Aged 18 months in French oak barrels
400 cases produced
2000 Vintage

2000 Vintage

Gold Medal—Tasters Guild International, May 2003

1999 Vintage

Silver Medal—San Francisco Chronicle, Northern California Wine Tasting, January 2002

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