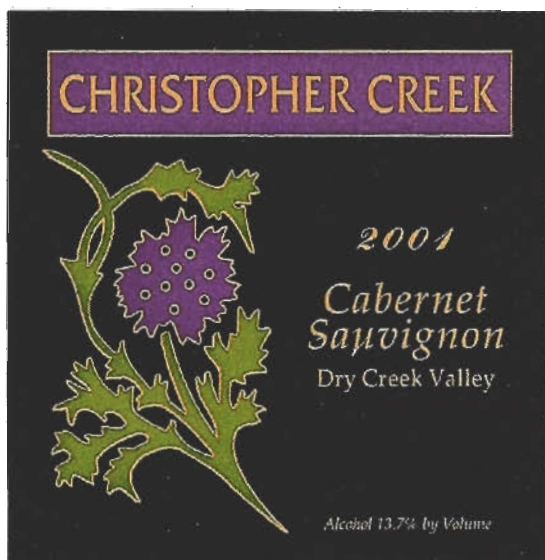




Christopher Creek Winery

2001 Dry Creek Cabernet Sauvignon



Our Cabernet is produced from grapes grown in red soils (terrior*) on the Eastern slopes of Bradford Mountain overlooking Dry Creek Valley and consistently show the characteristics of a "serious Cab". The vines are 30 years old and the grapes produce wine with intense aromas and tastes of blueberry, boysenberry, cassis and plum with spicy, cedar and clove overtones. 95% Cabernet, 5% Merlot with a field blend of Cabernet Franc. The wine was aged for 18 months in French Oak Barrels. 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 2001 Cabernet. Try it with steak, prime rib or a barbecued tri-tip.

Our 2000 Vintage

GOLD MEDAL—Tasters Guild International May 2003

* 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 2001, 3.5 tons/acre
Aged 18 Months in French Oak Barrels
305 cases Produced
Released January 2004**

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Tasting Room Open 11-5 Daily**