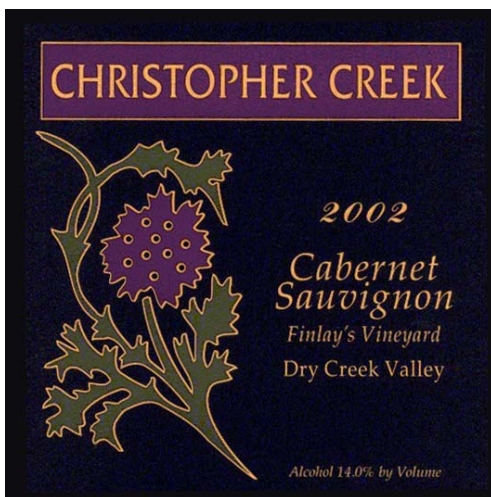




# Christopher Creek Winery

## 2002 Dry Creek Valley Cabernet Sauvignon



Our Cabernet grapes are grown in red soils or terroir\* on the Eastern slopes of Bradford Mountain overlooking Dry Creek Valley. These grapes consistently show the characteristics of a "serious Cab." The 2002 vintage, our sixth vintage, 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 2002 Cabernet. Try it with steak, prime rib or a barbecued tri-tip.

\*Terroir 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 terroir" or "the taste of where it comes from."

### 2002 Vintage

Gold Medal—San Francisco Chronicle Wine Competition, February 2005

Gold Medal—Grand harvest Wards, February 2005

### 2001 Vintage

Silver Medal—Orange County Fair, June 2004

Silver Medal—Riverside International Wine Competition, April 2004

Silver Medal—San Francisco Chronicle Wine Competition, January 2004

### 2000 Vintage

Gold Medal—Tasters Guild International, May 2003

**Harvested September 2002**  
**Aged 18 months in French oak barrels**  
**370 cases produced**

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**Tasting Room Open 11-5 Daily**