

LIVINGSTON MOFFETT

2001 Rutherford Estate

Napa Valley

Cabernet Sauvignon

PHILOSOPHY: Make the Best wine Possible from this Historic Site.

VINEYARD: Since 1984, the de facto estate wine of Livingston Moffett winery has been bottled under the name Moffett Vineyard. Planted in the 1960's on what was then known as the Rutherford Bench, these old Cabernet vines grown on St. George rootstock were dry-farmed on a hillside underlain by well-drained volcanic and alluvial soils.
Today this vineyard, replanted in 1999, reflects more than 30 years of viticultural advances. Among these, vine spacing has been reduced by more than half, a vertical shoot position trellis replaces a horizontal cross-armed system, a variety of new-rootstocks have been paired to the soils and grafted to several Cabernet Sauvignon clones chosen from test plots scattered on the property. **Production is limited to a single cluster per mature shoot.**

HARVEST DATE: Oct.19th

TONS PER ACRE: .75 tons per acre

BRIX: 24.4

BLEND: 100% Cabernet Sauvignon,

PRODUCTION: 198 cases

WINEMAKER: Mark Moffett & Marco DiGiulio

BARREL AGING: 27 Months in French oak (70% new barrels)

PRODUCTION NOTES: Natural yeast fermentation extended maceration, no filtering or fining.

TASTING NOTES: "Deep red color with purple notes, aroma of ripe red plums, blueberry, chocolate covered cherries and spice. An explosion of fruit on the palate, very rich with more plum, blueberry and loads of spice. This wine finishes with bright red raspberry notes. There is a profound richness throughout the mouth that suggests 10 plus years of aging potential, although the fresh fruit says drink now. "

Marco DiGiulio