

LIVINGSTON MOFFETT  
2001 GEMSTONE VINEYARD  
Napa Valley  
Proprietary Blend

PHILOSOPHY:	The Gemstone Vineyard is a winemakers delight. Situated in the Yountville AVA on the Rector Creek alluvial fan, it contains a diverse selection of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petite Verdot grapes with numerous clonal selections within these varietals. Each of these grapes are vinified and kept separate for evaluation prior to blending. Only those components judged to be stand alone quality are used in the blend, which results in a wine of phenomenal depth, richness and varietals character. The close collaboration of vineyard and winery is at the heart of our winemaking philosophy.
HARVEST DATE:	Oct. 3 thru Oct. 20 <sup>th</sup>
TONS PER ACRE:	2.5 to 3.75 tons per acre
BRIX:	23.4 to 25.6
BLEND:	54% Cabernet, 23% Merlot , 14% Petit Verdot, 9% Cabernet Franc
PRODUCTION:	600 Cases
WINEMAKER:	Mark Moffett & Marco DiGiulio
BARREL AGING:	24 months in French Oak – 80% new barrels
PRODUCTION NOTES:	Natural yeasts, cold soak, gentle crushing, extended maceration, unfined, and unfiltered.
TASTING NOTES:	Great balance and mouth feel, with dark color and rich fruit. Elegant, with layers of currant, mocha and blackberry. Firms up in the mid palate and has a long silky finish with some tannins in the background. Drinks well now, but should age gracefully for the next 10 to 15 years. Marco DiGiulio