



Jacob Franklin  
2001

*Hoffman Lane Cabernet Sauvignon*

Harvest Date: 10/4  
Grape Source: Hoffman Lane Vineyard, Yountville  
Blend: 100% Cabernet Sauvignon Clone 6  
Harvest Brix: 25.8  
Maceration: 14 days native yeast  
Aging: 22 months 60% new French oak, 40% once-used French oak  
pH: 3.53  
TA: .62  
Alcohol: 14.3%  
Production: 303 cases 750 ml, 20 cases 1.5L  
12 bottles 3.0 L, 6 bottles 6.0 L, 3 bottles 9.0 L  
Release Date: January 2005

Tasting Notes:

The 2001 Hoffman Lane Cabernet Sauvignon is dark ruby in color, full-bodied and intensely concentrated. It has compelling aromas of black currant, plum, leather and cedar that linger on the palate with hints of mint, chocolate and spicy oak. This wine is lush in texture and seductive on the palate.

Our Hoffman Lane Cabernet Sauvignon is vinified in the style of a French Bordeaux (?clarify) and is lavishly enhanced by a sense of balance, depth and power.

Although it is very tempting to drink this wine now, 5 – 12 years of aging will truly be rewarded. Pair with lamb, venison, beef and pungent cheeses.

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