

Name:

Varietal:

Vintage:

Vineyards:

I N F

An excellent example of what microclimate blending can bring to Cabernet Sauvignon in Mendoza, this wine is 100% Cabernet Sauvignon sourced from the lime, clay soil in Lot 3 of the La Piramide vineyard and the sandy, lime soil of Lot 3 in the Domingo vineyard. The 2002 vintage was cooler than usual in La Piramide, with average March temperatures at 1.5° C below normal, resulting in complex aromatics and firm structure. March conditions were slightly warmer than usual in Domingo, with average temperatures reaching 1.7° C above normal, offering generous cassis fruit flavors and touches of frosted mint. This vintage should be enjoyed in 5 to 7 years and will continue to improve over the following 12 to 14 years.



<; \

CATENA ALTA

ET

Catena Alta

85 % Cabernet; 15% Malbec

2002

La Piramide Vineyard, Agrelo disti elevation Domingo Vineyard, Villa district,
3,700' elevation Adrianna Vineyard, Gualtallary di! elevation

Harvest Date:

Fermentation:

Aging:

Alcohol:

Acidity/pH:

Fining/Filtration:

Production:

La Piramide Vineyard: April 8, 2002 Domingo Vineyard, April 11, 2002 Adrianna Vineyard, April 16, 2002

Max. Temp. 30° C for a 12 day fermentation and 26 day maceration.

15 months in French oak, 80% new

14,3% vol.

5.85/3.64

Unfined/Unfiltered

4,000 9 liter cases

WINEMAKER'S NOTES

The 2002 Catena Alta Cabernet Sauvignon comes from distinct vineyard lots. Lot 3 of the La Piramide vine exceptional homogeneity and balance in the vineyard fruit with rich cassis aromas and flavors together with tobacco and very soft, sweet tannins. Lot 2 of vineyard is planted with clone 7 and the Mount Eden 7 in this vineyard site offers an expression of ripe red berry fruit and finely grained tannic structure. Eden clone has a very aromatic profile with eucalyptus and mint interwoven with spicy blackberry. The high altitude vineyard site of Adrianna provides color, and excellent core of black cherries with excellent structure. Jose Galante, *Winemaker*

I of I

5/2/2008 2:56 PM

[REDACTED]

[REDACTED]

[REDACTED]

Fred - I dredged up this old invoice for a Wine Committee selection from a last summer tasting. We liked it (see below) and approved its purchase, for which you can reimburse me. I'll keep it in my cellar until we decide on whether our club cellar will be relocated.

The Catena Alta 2002 Cabernet Sauvignon, from the Catena Zapata Vineyard's Mendoza Region emerged from our Wine Committee tasting of South American (chile, Argentina) cabs and malbecs as the undisputed first choice. Because why? Deep ruby color, bursting with fragrance. equable balance of fruit and acidity, long tapering finish, especially at the back of the tongue. Reviews of the wine by others cite the 2002 vintage Cabernet as the icon of Argentinian Cabernet...at the forefront of Argentinian wine production, representing what is achievable at the premium level....beautiful structure, harmonious tannins, impeccable balanced...cassis, dark berry, spice, cedar. A WS 92 (11/30/06): "sleek currant, blackberry, tobacco, mocha...nuanced. Long finish.

Note we have 6 magnums in this purchase.

Please send a check. Thanks.

Ned

Federal Wine & Spirits
29 State Street
Boston, Ma. 02109
617-367-8605 Fax 617-367-0451
5/2/08
Invoice

To: [REDACTED]
5466 1600 7572
8301 8/08 978
456 8888

Del To: P/U?

| | Case | Bottles | Item | Case | Price Bottle | Price |
|--------|-------------|----------------|--|-------------|---------------------|--------------|
| 1 | | | | | | |
| 2 | | | 6 2002 Catena alta cabernet sauvignon | | | |
| 49 | | 294.00 | | | | |
| 3 | | | 6 magnums 2002 Catena Alta cabernet sauvignc | | | |
| 120.00 | | 720.00 | | | | |
| 4 | | | | | | |
| 5 | | | | | | |
| 6 | | | | | | |
| 7 | | | | | | |
| - | | | | | | |
| 8 | | | | | | |
| 9 | | | | | | |
| 1 | | | | | | |
| 0 | | | | | | |
| 1 | | | | | | |
| 1 | | | | | | |
| 1 | | | | | | |
| 2 | | | | | | |
| 1 | | | | | | |
| 3 | | | | | | |
| 1 | | | | | | |
| 4 | | | | | | |

1
5
1
6
1
7
1
8

0 cs IZbot

\$1,014.00

!DSPAM:50,48de947b744134698234934!