

2000 Elivette Reserve

Appellation:	Napa Valley–Spring Mountain District
Vineyard:	La Perla 53%, Miravalle 19% Chevalier 18%, Alba 10%
Vines:	Densely Planted Gobelet 68%
Varietal:	Cabernet 90%, Merlot 10%
Aging:	22 Months in French Oak
Production:	3,018 Cases
Big Bottles:	102 3-liter; 50 5-liter; 50 6-liter
Retail Price:	\$90.00



Winemaker Notes

The first vintage of the new millennium produced wines with vibrant color, fully developed flavors and great acidity. Most striking about our 2000 Elivette Reserve is its elegant finish and the balance between all its flavor components. We are known for wines of power and strength. We also seek elegance and finesse. We found it all in our 2000 Elivette.

2000 Vintage

While bud break occurred at the expected time, the growing season was generally cool. Mid-season the valley experienced a brief heat spell bringing some of the highest recorded temperatures in Napa Valley history, with Calistoga registering 118°F. The average, valley-wide, was a blistering 113 – 114°F, though Spring Mountain was several degrees cooler. A couple of days of rain in September gave the grapes the extra kick to keep hanging and ripening and allowing the full natural flavors to develop on the vine. In retrospect our only disappointment with the 2000 harvest was that it was too small.

The Spring Mountain Estate

Elivette, the new name for our Reserve wine, is the ultimate viticultural and artistic expression of our Estate. Every vintage there are certain lots of wine that demonstrate personality and quality that set them apart. These are the lots destined to create Elivette, a wine that will showcase concentration, harmony, and elegance during its long life.

Spring Mountain Vineyard

Originally four individual historic Napa Valley properties, Miravalle, La Perla, Alba, and Chevalier have now been combined to create an 850 acre estate of forest and vineyard on the eastern slopes of Spring Mountain overlooking the small town of Saint Helena. Over 225 acres of the estate are planted to vine, creating 135 separate hillside vineyard blocks each with its own unique soil, exposure, and microclimate. The vine is planted in densities of 4,000 vines per acre and trained to the ancient gobelet form; a way of training a grape vine that was invented in an earlier millennium by the Romans.