

Napa Valley Wine Library 🍷 20th Varietal Seminar



*“From DNA to Dinner:
Everything You Wanted to Know About Cabernet”*

WINES

Parenting Cabernet Sauvignon – Genetic Origins

- Crocker & Starr Sauvignon Blanc, St. Helena 2009
14.4 % alcohol; 95% stainless steel and 5% new French oak; 1,400 cases
- Crocker & Starr Cabernet Franc, St. Helena 2007
14.5 % alcohol; 60% new French oak; 550 cases
- Crocker & Starr “Stone Place” Cabernet Sauvignon, St. Helena 2006
14.5% alcohol; 75% new French oak; 600 cases

Pairing Cabernet at Lunch - Cuisine

First Course

- Charles Krug Sauvignon Blanc Napa Valley 2009
100% Sauvignon Blanc; 13.5% alcohol; all stainless steel; 13,770 cases
- Green & Red Catacula Vineyard Sauvignon Blanc Chiles Valley 2009
*98% Sauvignon Musqué, 2% Viognier
3.6% alcohol; 46% stainless steel and 54% French oak, 7% new; 310 cases*

Main Course

- Dyer Vineyard Cabernet Sauvignon Diamond Mountain 2006
*78% Cabernet Sauvignon, 17% Cabernet Franc, 5% Petit Verdot
14.3% alcohol; all French oak, ½ new; 369 cases*
- Jaffe Estate “Metamorphosis” St. Helena 2006
*85% Cabernet Sauvignon, 15% Merlot
14.2% alcohol; all French oak, ½ new; app. 450 cases*
- White Rock Vineyards Laureate Cabernet Sauvignon Napa Valley 2004
*75% Cabernet Sauvignon, 20% Cabernet Franc, 3% Merlot, 2% Petit Verdot
14.2% alcohol; all French oak, 1/3 new; 1,000 cases*

Dessert

- Louis M. Martini #254 Cabernet Sauvignon Rosé Napa Valley 2009
*91% Cabernet Sauvignon, 9% Gewurztraminer
13.2% alcohol; all stainless steel; app. 250 cases*
- Prager Noble Companion Tawny Port Napa Valley
*Fortified Cabernet Sauvignon with 6% to 7% residual sugar
18.5% alcohol; all original French oak, aged at least nine years; case production varies*