



# THE EVER-POPULAR STERLING CABERNET SAUVIGNON... THE 2002 RESERVE IS A STANDOUT!



With the heat of summer upon us, the festivities just keeping going deeper and deeper into the night. Are you looking for a premier, crowd-pleasing Cabernet that won't let you down with regard to depth and complexity? Since its release in September of 2005, folks have been raving about Sterling Vineyard's 2002 Reserve Cabernet Sauvignon. And if the volume of phone calls and emails we receive is any indication, it is definitely a big hit with our members as well: "Where can I find it locally?" "It's become our favorite wine."

Courtney Gable of *Your Guide to Los Angeles* compared the 2002 Reserve Cabernet to the Sterling Red Carpet Reserve poured at this year's Academy Awards, which was produced in very limited quantities exclusively for the show, and suggested party hosts serve it as a clone at their Oscar-viewing gatherings.

In addition to the Reserve, Sterling has produced three other admired Cabernets: the Napa Valley, the Diamond Mountain Ranch and the Oakville, representing a region, a single vineyard and a club-only wine, respectively.

Sterling Vineyards Napa Valley Cabernet Sauvignon ranked number one in the "By

the Glass" category of *Wine & Spirits* Magazine's 17th Annual Restaurant Poll, which was completed by over 300 principals from notable restaurants. Sterling Vineyards topped the list with the highest number of mentions per 100 responses. *Wine & Spirits* editor Joshua Green states that Sterling has remained a popular by-the-glass selection at these top restaurants for the last ten years, consistently placing among the top ten brands in the poll, while many other historically popular brands have seen a loss in demand in restaurants.

### About the 2002 Reserve

Our Reserve Cabernet Sauvignon is created from the finest lots of each vintage from our Napa Valley vineyards along the Silverado Trail in Oakville and Rutherford—legendary territory for fine Cabernet. Selected for their intensity of flavor and varietal concentration, the individual lots are first kept separate and then blended before barrel aging. Most of the wine was aged in French oak barrels; the remainder was aged in American oak barrels. Approximately 50% of the barrels were new.

This wine is dark ruby in color with aromas of sweet toasty oak, elegant black plum and briar fruit layered with cinnamon, nutmeg, cocoa and cedar. The flavors are well balanced, with toasty vanilla oak followed by a soft tannin finish, an elegance of structure that will cellar well.

### About the Vintage:

The 2002 season started with bud break in early March. The growing season was mild and did not have many heat spikes until September and October. Harvest began with

Sauvignon Blanc at the end of August, and ran through mid-October. Overall, 2002 was a fine vintage for the Bordeaux varieties, producing very concentrated, deeply flavorful wines.

### Tasting Notes:

These grapes bring rich, ripe flavors of great intensity. The Merlot and Petit Verdot are from Three Palms Vineyard and our Larsen Ranch in Calistoga, where the varietal character excels. These lots add the complexity and richness for which our Sterling Reserve is famous.

### Glowing Reviews and Ratings

Following are brief descriptions and favorable ratings excerpted from notable wine publications. Rating scales tend to range from 50-100 points, proving our Sterling Reserve Cabernet really shines!

**87 POINTS!** "The flavors keep unfolding...Decant. Drink now through 2010".  
*Wine Spectator*, November 2005

**91 POINTS!** "An elegant wine to drink now or over the next several years".  
*Wine & Spirits*, December, 2005

**91 POINTS!** "Warm aromas of black cherry, wet gravel and cedar box with lots of earthy notes...soft finish sports redwood".  
*Wine News*, February/March 2006

### Food Pairing:

Drink as the perfect accompaniment to a grilled beef steak or tender lamb kabobs. Also simply enjoy with a rich, aged Emiliano-Reggiano cheese.

 PAULA BARKER

IF YOU'RE INTERESTED IN ORDERING THIS WINE,  
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