

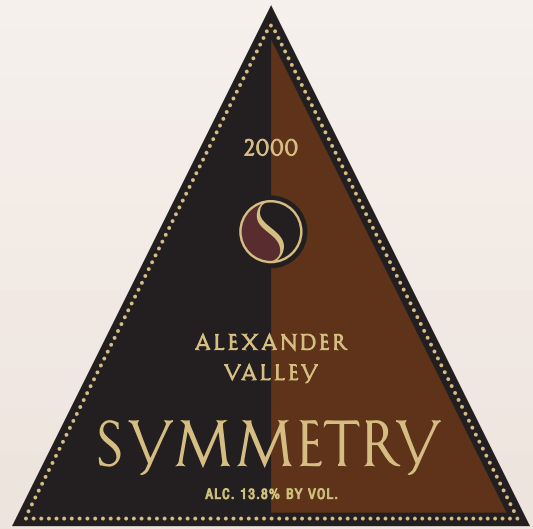
Celebrating the esteemed art of blending, the spirit of **Symmetry** is truly the essence of Sonoma County. With nearly 40 years experience growing classic French grape varieties here, we select our best cabernet sauvignon, merlot, and cabernet franc from mountain and hillside vineyards in Alexander Valley, where well-drained, volcanic soils combine with warm, sunny days and cool nights to provide ideal growing conditions for Bordeaux varieties. Each vineyard is hand harvested individually, fermented separately, and aged for two years in French and American oak barrels. Every barrel is tasted and graded, and only the highest graded barrels are considered for the final blend. Once this careful blending is complete, we bottle and age the wine for an additional two years prior to release.

“This wine is at once rich, harmonious, powerful, and elegant; a wine intended to be enjoyable on release, yet destined for years of further evolution in the bottle.”

The 2000 **Symmetry** greets you with an opulent bouquet of blackberries, ripe dark plums and sweet spices. The wine opens generously on the palate with layers of blackberry, cassis and plum, framed with accents of dark chocolate and spice. The finish is persistent and supple. This wine is at once rich, harmonious, powerful, and elegant; a wine intended to be enjoyable on release, yet destined for years of further evolution in the bottle. Savor it!

Rick Sayre

RICK SAYRE, WINEMAKER



Varietal Blend

62% Cabernet Sauvignon, 27% Merlot,
11% Cabernet Franc

Appellation Alexander Valley

Alcohol 13.75%

Total Acid 0.65gm/100ml

pH 3.46

Residual Sugar 0.05

Cellar & Fermentation

24 months in oak,
73% new American,
27% new French

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