

WINE LIBRARY ARCHIVE ~ Original Wine Notes

RUBISSOW-SARGENT 2001 Trompettes (trom' pet) - Mt. Veeder
NIGHT HARVESTED



WINEMAKER NOTES

Trompettes, Rubissow-Sargent's Cabernet Franc-based proprietary blend, is a pure expression of Mount Veeder elegance. In all past and future vintages, the wine has been a Franc/Merlot blend, humbly made in the same proportions as Bordeaux's celebrated Cheval Blanc. For this vintage however, Winemaker Tony Sargent chose not to use Merlot - instead replacing it with Cabernet Sauvignon - to delicious effect.

The 2001 is a classic Trompettes from start to finish. Smoky black cherry fruit and remarkably complex sweet spice and caramel overtones pair nicely with aromas of dusty cocoa, raspberry and rosemary/sage. The acidity and oak are well balanced. The wine is tasting very good now, though when decanted and allowed to breathe for 15 minutes it tastes even better.

The name Trompettes refers to the 2 trumpets on our label which are heralds of excellence representing the partnership of our two families, the Rubissows & the Sargents. The figure's knees evoke Mt. Veeder's two peaks. The contoured lines suggest the rows of steep vineyard which blanket the mountain.

Night Harvested for maximum fruit expression.

Appellation:	Napa Valley, Mt. Veeder Rubissow Vineyards
Harvest Date:	October 1 - 4, 2001
Blend:	Cabernet Franc 65% Cabernet Sauvignon 35%
At Harvest;	Brix: 24.5 Total Acid: 0.44 gm / 100ml pH: 3.70 Alcohol: 13.4 %
Fermentation:	16 days before pressing
Barrel Aging:	18 months in French chateau barrels. 1/3 new - 2/3 aged.
Production:	340 cases - 750 ml 78 cases - 375ml 60 btls. - 1.5L Magnum
Winemaker:	Tony Sargent
Sugg. Retail	\$48 General Inventory SOLD OUT

ACCOLADES

"The 2001 Trompettes, a mixture of 65% Cabernet Franc and 35% Cabernet Sauvignon, is dominated by the Franc, and as usual, comes across as reminiscent of a St-Emilion from the area around **Cheval Blanc**. Spicy, perfumed red fruits, lots of violets.... 91 POINTS."
-FINE WINE REVIEW

"Through the years Trompettes has been selected by Sommeliers at America's most celebrated restaurants including Chicago's **Charlie Trotter's**, **Spring** and **Naha**, New York's **Gramercy Tavern** and **DB Bistro Moderne**, Arizona's **Bloom** and **Bistro Zin**, Berkeley's **Chez Panisse**, Los Angeles' **Campanile**, Napa Valley's **Bouchon**, San Francisco's **Rose Pistola**, Aspen's **Ajax Tavern**, and San Diego's **Arterra**. In other words, Trompettes makes an excellent dinner companion."
-PETER RUBISSOW

