

2002 FLEETING FRAGRANCE

Expectations can be truly powerful things in the context of prejudicing a taster to come to certain conclusions even before wine has hit palate. • Forces for both good and evil (depending on how flexible and open-minded one is, I think), one's expectations can provide a framework for evaluating one wine among many or they can decide on the relative merit of a wine based only on a cursory look at the appellation on the label. • We've all done it; I do it. Take *Fleeting Fragrance*, the newest release for members of our Collector's Circle wine club. Based on an earlier incarnation from the same vineyard (*Positive/Negative*), I'd expect *Fleeting Fragrance* to be a soft, fruit bomb of a wine with very interesting aromatics ranging from red cherry and five spice powder to subtle eucalyptus notes. • I would only have got part of it right. *Fleeting Fragrance* is a much denser wine than *Positive/Negative* was upon release. While the former's aromas leapt from the glass, *Fleeting Fragrance* is much more subdued, much more concentrated at the core. • The emphasis is on pencil shavings, toasty oak, and dark fruit. The eucalyptus notes still obtain here, but they are more subtle, interwoven in the cassis and dark cherry liquor. In the mouth, the wine is weighty and substantial. From the mid-palate back the wine's substantial acid can be perceived as can the abundant, fine-grained tannins on the finish. • *Fleeting Fragrance* was aged in a combination of new and second-use French oak. The wine, of which fewer than 190 cases were produced, was fermented in 1-ton plastic containers, and hand-punching was done several times each day throughout the 12-day primary fermentation schedule to extract flavor, color, and tannin. The wine is 100% Cabernet which was harvested from our estate Home Ranch Vineyard in early October 2002. • As with most of our wines, *Fleeting Fragrance* would be well served by a year or two in bottle before being drunk. If stored properly, I would expect the wine to be drinking beautifully six to eight years past the vintage date. • Given the wine's supple strength, it will pair well with roasted meats such as lamb, pork, and beef. It will also wonderfully complement tomato-based pasta sauces. • *Fleeting Fragrance* is an original painting by Kristine Petermeier, daughter of Club Member's Stephanie & Norm Petermeier. You can view and purchase more of Kristine's art at www.kristineart.com.

The Wine

Blend . . .	100% Cabernet Sauvignon
Alcohol	14.9%
pH	3.74
Total Acid	0.59 g/100ml
Residual Sugar	0.04% Dry

