

Pellegrini Vineyards Cabernet Sauvignon

Vintage: 2002
North Fork of Long Island

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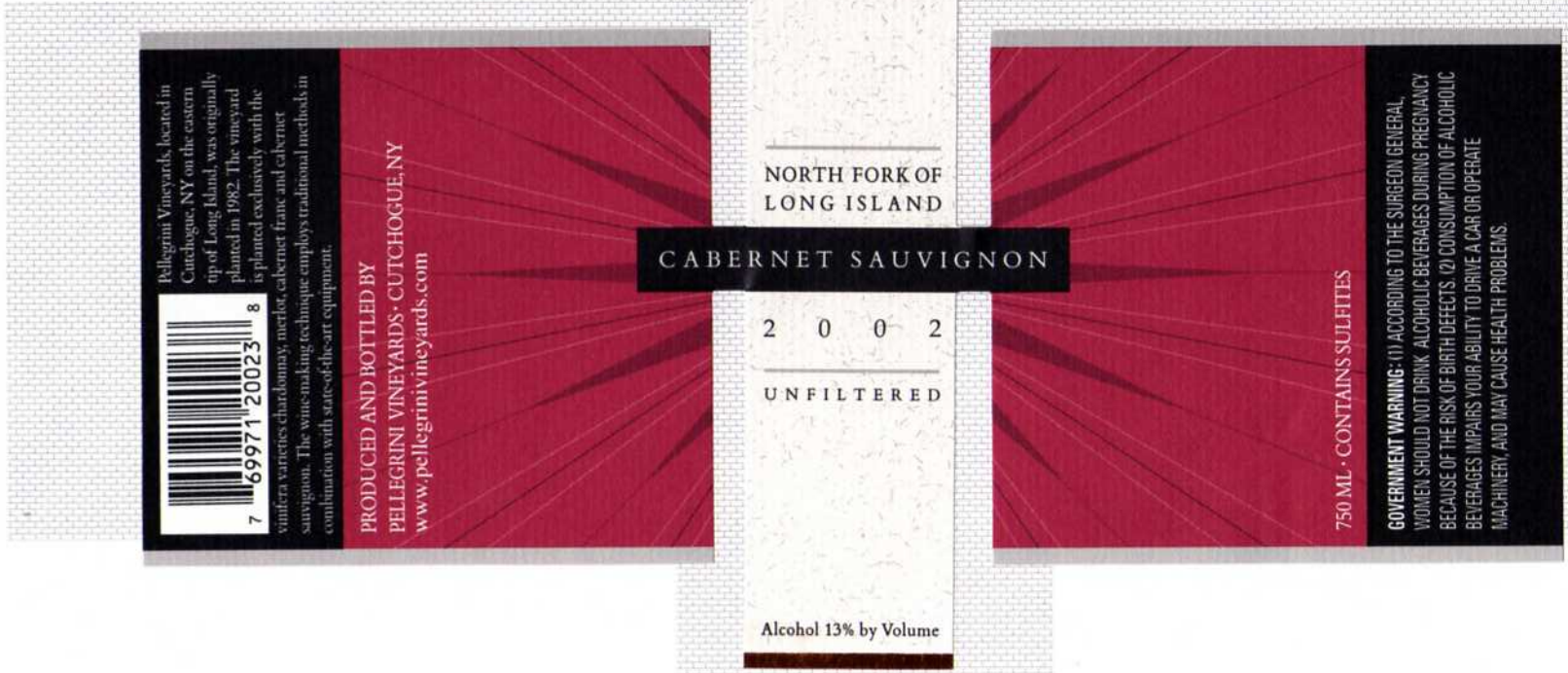
Case Production: 1067
Aging: 18 months, French oak
Fermentation: punch-down/ oak barrel
Alcohol: 13.3%
TA: 0.605g/ml
pH: 3.65
Unfiltered
Blend: 93% Cabernet Sauvignon
7% Merlot
Bottled: May, 2002
Vintage Rating: Excellent

Winemaker's Notes:

Offering depth and richness with silky tannins surrounding a palate which is defined by vanilla and spice with complementing flavors of blackberries, black currant and tobacco. Big is not necessarily better.

Cellar Age: 5-7 years

Food Pairings: Beef, Aged cheese and chocolate



Pellegrini Vineyards, located in Cutchogue, NY on the eastern tip of Long Island, was originally planted in 1982. The vineyard is planted exclusively with the vinifera varieties chardonnay, merlot, cabernet franc and cabernet sauvignon. The wine making technique employs traditional methods in combination with state-of-the-art equipment.

PRODUCED AND BOTTLED BY
PELEGRINI VINEYARDS • CUTCHOGUE, NY
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PELEGRINI
VINEYARDS

NORTH FORK OF
LONG ISLAND

CABERNET SAUVIGNON

2 0 0 2
UNFILTERED

750 ML • CONTAINS SULFITES
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Alcohol 13% by Volume