



SELENE

2002 CHESLER, NAPA VALLEY RED WINE

Release: September 2005; 345 cases (750ml)

Varietal Composition: 70% Cabernet Franc, 30% Cabernet Sauvignon

Vineyards: Frediani Family Vineyard Cabernet Franc, Calistoga, 70% Stagecoach Vineyard Cabernet Sauvignon, Block C-1, Napa, 30%

Wine Making: The 2002 vintage marked the first Cabernet Franc grapes for Selene, sourced from the Frediani Family Vineyard in Calistoga. This great juice contributes, depth, complexity and texture to our 2002 Merlot, and it also makes a major statement in the Selene Cabernet Sauvignon from this vintage.

I was keen to have the floral aromatics, exotic spice elements, and deep base notes play a more prominent role in this proprietary red wine I have named Chesler, after my mother.

As with the Cabernet Sauvignon, we extended the barrel aging to 30 months in order to deliver the fullest flavor and sweetest tannins in the bottle from this big, intense vintage.

Tasting Notes: Sweet floral aromas of violets and honeysuckle mark the entry into the aromas of this wine, followed by true blackcurrant, very dark chocolate, slight mint, and vanilla bean. Flavors in the mouth are big, intense, and true to the aromatics. The tannins are chewy and sweet with a youthful dusty character in the finish.