



Scherrer Winery 2001 Cabernet Sauvignon "Scherrer Vineyard", Alexander Valley

The "Scherrer Vineyard" was planted to Zinfandel in 1912 by current wine-grower Fred's grandfather. This Alexander Valley spot produces some gorgeous old vine Zin in a classic style. In 1990, Fred and his father planted Cabernet in a few promising spots.

With nearly one hundred years invested in vineyard management, it is no surprise that Fred seeks to grow wines that reflect as purely as possible the spirit, flavor and character of his family's vines.



Fred Scherrer

Fred on his Cabernets:

One of the best aspects of this variety is the complexity that it can achieve with lengthy bottle ageing... It is a waste to let that potential slip away by over manipulating the wine in the winery in order to make it taste like flat soda pop upon release.

Over the years, our Cabernet style has evolved to a more 'reductive' development. This means less manipulation, less pumping, less 'oxidative' upbringing... kind of like our Pinot Noir and Zinfandels. I have found that this method preserves the perfumes and texture of the wine, and should greatly increase bottle ageing potential. This method requires more time in barrel before bottling (nearly three years). When the wine is less than 7 years old, it benefits greatly from decanting before consumption in order to 'wake up.'

WINE ENTHUSIAST
M A G A Z I N E

93 Points

"Both of Scherrer's 2001 Cabs are quite distinctive, but this vineyard designate is superior both in terms of flavor and structure. Its a big wine that rewards with black currants and cocoa, and even though its very soft, its layered and complex."



WA #168: 90 Pts

The 2001 Cabernet Sauvignon Scherrer Vineyard Estate is one of the finest Cabernets from this section of Sonoma. A dense purple color is accompanied by beautiful aromas of black currants, black cherries, loamy soil and a hint of minerals. Medium to full bodied with excellent purity, a layered mouthfeel and a heady finish, it should drink well for 10-15 years.

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Pictures from a visit to the Scherrer Vineyard, Fall 2006



The Scherrer Vineyard in Alexander Valley produces Chardonnay, Old Vine Zinfandel and of course, Cabernet Sauvignon.

The valley is named after adventurer Cyrus Alexander who moved into the area in 1841 and planted vines shortly thereafter. It is not known whether or not he made wine from these first grapes, but if you were living on the far western frontier of the United States in the 1800's and had the raw material, what would you have done?



Ed Scherrer, Fred's father grew up on this land. Driving around the vineyard in the fall of 2006, a few months short of his 80th birthday he talked at length about everything from experiments with rootstocks to the evolution of market demand for grapes from the Alexander Valley to his personal history as an infantryman in World War II.

Wine tastes best when it plays a role connecting people. Meeting the people who make those connections possible is always a treat.



These vines are in the heart of the Scherrer Vineyard. This picture looks west to the mountains that line the Sonoma Coast and provide a barrier along the western edge of the Alexander Valley.

Where Napa is developed and dotted with smaller wineries and tasting rooms, Alexander Valley feels more like open farm land and the people seem more focused on growing than selling.

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