



# ORNELLAIA

## ORNELLAIA 2000

- BOLGHERI DOC SUPERIORE

The desire to nurture the Estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia is a *cuvée* of Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot and the faithful expression of unique *terroir* developed in harmony with nature.

### WINEMAKER'S TASTING NOTES

65% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc

*"Well-ripened red and black berryfruit is well in evidence on the palate. Silk-smooth tannins are beautifully calibrated throughout, while every component contributes to the wine's firm structure and generous body. It concludes with a near-endless finish."*



### THE 2000 GROWING SEASON

Winter saw temperatures that were milder than those in 1999 but colder than in 1998. Budbreak occurred in early April, and despite some rain results were quite positive and uniform overall. Spring brought normal temperatures and sunny days, with flowering over by mid-May. Sun-filled days characterised the summer, right up to harvest-time, with no rainfall and well-above-average temperatures. Growth stages in the vineyards proceeded at an optimal pace. In mid-July, cluster-thinning was carried out, removing some 30% of the Merlot and 10% of the Cabernet Sauvignon, ensuring that the remaining clusters would develop to their fullest quality potential. The Merlot harvest began in the first week in September and carried through to mid-month. Cabernet Sauvignon and Cabernet Franc began to be picked towards mid-September and finished in early October. This year's harvest was noteworthy for its above-average temperatures and total lack of rainfall. All the grapes were hand-picked into small, 15-kg boxes.



### VINIFICATION AND AGEING

The grapes from the individual vineyard blocks were all subjected to manual quality selection on sorting tables and each grape variety and vineyard block was vinified separately. After the grapes were de-stemmed and gently pressed. Alcoholic fermentation was carried out partially in wooden fermentors and partially in stainless steel tanks with temperatures around 26-30°C. After a 20-25 day maceration, the wine was racked into French barriques, 70% new and 30% once-used, to finish its malolactic fermentation. Barrel ageing of the different grape varieties and vineyard blocks, lasting a total of 18 months, was in the Tenuta dell'Ornellaia's climate-controlled barrel cellar. The final blend was assembled after 12 months maturation, then the wine was returned to the barriques for a further 6 months ageing. After bottling, the wine received an additional 12 months of ageing in the bottle before release.