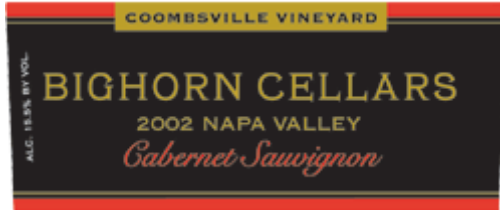


**WINE RECOMMENDATION**

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**Bighorn Cellars****2002 Cabernet Sauvignon, Coombsville Vineyard  
(Napa Valley)**

Joining such prestigious names as Joseph Phelps, The Hess Collection, and Stag's Leap Wine Cellars, Bighorn Cellars looks to the Coombsville Vineyard for this vineyard designate Cabernet Sauvignon. The 72-acre vineyard enjoys one of the longest growing seasons in the valley for Cabernet Sauvignon. It is situated on a rocky, well-drained bench east of Napa at the edge of Mount George, and produces small clusters of fruit with tiny berries. This increased ratio of skin to juice gives more intense, deeply colored and tannic wines. Bighorn Cellars owners Bill "William" Hill and real estate investment veteran Richard Wollack, along with winemaker Don Baker, produced 1,508 cases of this expressive red.

Bright, opaque ruby and highly viscous, the wine has aromas of strawberry, rhubarb, cherry pie, freshly ground green peppercorns, cumin, ripe plum tomato, and vanilla. Big, silky, and deeply fruited, the wine has juicy berry patch, plum, and mocha notes on the palate. Tannins are soft and beautifully integrated until the finish, where they become a bit drying. Swish this wine around in a big decanter or carafe before serving, or aerate in large bowled glassware for best results.

Reviewed June 13, 2007 by [Catherine Fallis](#).

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**THE WINE**

**Winery:** [Bighorn Cellars](#)

**Vineyard:** Coombsville Vineyard

**Vintage:** 2002

**Wine:** Cabernet Sauvignon

**Appellation:** [Napa Valley](#)

**Grape:** [Cabernet Sauvignon](#)

**Price:** \$36.00

**THE REVIEWER****Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations,

seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.