



## 2010 CABERNET SAUVIGNON

Appellation:	Oakville, Napa Valley
Varietals:	91% Cabernet Sauvignon, 9% Petit Verdot
Harvested:	October 21st -October 27, 2010
Cooperage:	60% New French Oak, 10% New American Oak
Alcohol:	14.20%
Bottled:	December 8, 2012
Released:	February 7, 2015
Cases Produced:	1,221 cases

In 2010 we hand-picked all 35 tons of our Cabernet Sauvignon grapes swiftly during a seven day period. The majority of the grapes came from the dry farmed 9.5 acres of Cabernet Sauvignon planted on the estate located one-third mile north of Oakville Cross on Money Road. Our soils are of Pleasanton and Bale loam series with spots of silt and gravel. Rootstock is Teleki 5C on 6 x 12 ft. spacing. This year the wine is 91% Cabernet Sauvignon (85% Estate, 6% Atlas Peak), with 9% Petit Verdot grapes from Truchard Vineyard in Los Carneros, Napa Valley.

### HARVEST:

We hand-picked 35 tons of grapes for 7 days from October 21-27, 2010.

Average Sugar:	24.50 Brix
Acidity:	6.1 g/L
pH:	3.79
RS	.1%

**FERMENTATION AND AGING:** The fruit was sorted both in the vineyard and on the crushpad, then gently crushed into small stainless fermenters. We left the juice to ferment on the skins for fourteen days after inoculation using Montrachet yeast. The wine went through a combination of punch-downs and pump-overs twice daily during this period. After pressing, the wine was racked into 60% new French and 10% American oak barrels and left to age for 26 months. During this time native malolactic fermentation occurred. This wine was polish filtered prior to bottling.

**CHARACTERISTICS:** Deep colored, heady aromas of ripe black cherries, peppery spice rack, and cigar box are emitted from this wine's fragrant bouquet. Provocative, aromatic displays of ripe berries layered over rich velvety tannins produce an impeccable multi-layered mouthfeel. Elegantly compliments grilled steak, braised short ribs, rack of lamb and aged cheese such as Blue, Brie and Camembert.