2010

CABERNET
SAUVIGNON

TASTING NOTES

This vintage was as vexed as the previous year for many growers. Cold and wet with a calamitous heat spell near harvest. Once again, we outfoxed Mother Nature without second-guessing her. By thinning our crops early we were able to achieve ripeness without having to gamble on the weather.

This wine is a conspicuous departure from 2009. Much darker in color, more textured, with lusher fruit. Currants, blackberries, plums and cedar on the nose – aromas that are at once distinct and seamless. Very consistent from the nose to the mouth. Quite round, with cherry and berry fruits turning strawberry.

WINEMAKING

Blend: 100% Cabernet Sauvignon
Yield: 1 ton/acre
Yeast: Native
Ferment: 5 day cold-soak, 16 day maceration, hand punch downs every 6 hours
Aging: 22 months in 100% French oak, racked twice, bottled unfiltered and unfined
pH: 3.63
TA: 5.74 g/l
Alcohol: 14.8%
Production: 696 cases