

Estate Bottled CA Bonded Winery 5784

2009 Cabernet Sauvignon

VARIETAL PERCENTAGE: 95% Cabernet Sauvignon, 5% Merlot

AGE OF VINES AND SOIL TYPE: 19-27 year old vines planted in deep volcanic

soils at a 2000' elevation

DATE PICKED: 9/28/09-10/27/09

AVERAGE HARVEST SUGAR: 26.1 degrees Brix

AVE. FERMENTATION TIME/TEMPERATURE RANGE: 12 days, 67-92 F

 $FERMENTATION\ CONTAINER/MACERATION:\ Open\ fermentation\ in\ small$

containers, punched down twice a day.

ANALYSIS AT BOTTLING

Alcohol: 14.6% pH: 3.81 TA: 5.50 g/L VA: 0.59 g/L R.S.: Dry

LENGTH/TYPE OF AGING: 33 months in 60 gal Oak barrels: 45% new French

Oak, 55% 2-3 year old French Oak.

BOTTLED: May 2012

APPROXIMATE LIFESPAN (under proper cellar conditions): 20+ years.

CASES PRODUCED: 2096 cases

WINEMAKER: Andrew T. Schweiger

VINTAGE AND WINEMAKER'S NOTES: The 2009 vintage started out with a very mild spring which continued into summer. Periodic heat spikes throughout the summer gently pushed the grapes to ripeness while not being so hot as to create undue stress or sunburn. The pace of harvest was very relaxed, lasting over eight weeks from the start of white varieties to the last Cabernet berry. Late rains caused many growers to pick early, but following the timeless of Douglas Addams, "Don't Panic!", we let the remaining, loose clustered and tough skinned Cabernet Sauvignon hang through the rain, only to gain an even more intense color and flavor. For our efforts, we have been rewarded with a rich, full-bodied Cabernet, deep in color. The nose of the wine is lively with essences of dark berries, plum, dark chocolate, and toasty oak. The sweet, supple entry crescendos into a deeply intense middle; followed by a pleasant, velvety, lingering finish.

