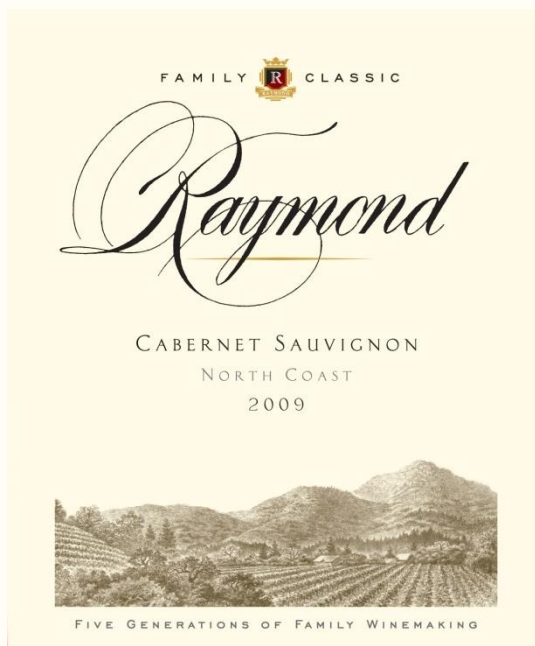




2009 Family Classic Cabernet Sauvignon



TECHNICAL NOTES

Appellation: North Coast

Fermentation: 100% French oak for 15 months, 30% new French oak

Alcohol: 14.5% by vol.

pH: 3.81

TA: 6.5 g/L

About The Vintage

The 2009 growing season was a mild and moderately cool overall. Low winter rainfall, few frost nights in the spring, and only a handful of summer days over 100 degrees Fahrenheit lead to even growing conditions for the vines. A potential drought situation was mitigated with late spring rains. This combined with a mild heat spike in June helped shut down the canopy, allowing the vine to focus its energy on fruit flavor intensity and development.

Conversations With The Winemakers

We used Cabernet grapes from three unique appellations, resulting in a fun and diverse wine to make. The blend is comprised of fruit from the Napa Valley, Sonoma County, and Lake County. Napa Valley is the backbone of the blend, with its terroir providing the fullest expression of black fruits and integrated tannins; Sonoma County's fog influence produces grapes that give the wine structure, balance and acidity; Lake County's growing season is short, making for red, jammy wines that are easy to enjoy. Small amounts of Merlot and Petite Sirah were added before bottling to provide depth & structure to the final blend.

Wine Profile

This full-bodied, well-structured Cabernet Sauvignon opens with elegant aromas of cherry, blackberry and strawberry patch. Luscious flavors of raspberry and plum are accented with white pepper and clove giving this earthy wine a delicious complexity that is ready to be enjoyed immediately.