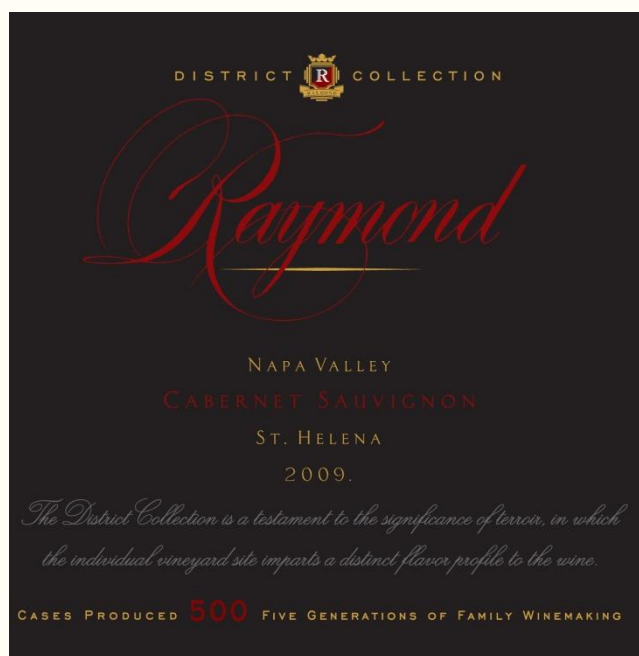




2009 DISTRICT COLLECTION ST. HELENA CABERNET SAUVIGNON



TECHNICAL NOTES

APPELLATION: ST. HELENA, NAPA VALLEY
VARIETAL: 100% CABERNET SAUVIGNON
ALCOHOL: 14.5%
PH: 3.76
TA: 6.01 G/L
FERMENTATION: 19 MONTHS IN 35% NEW FRENCH OAK
PRODUCTION: 500 CASES

IN THE VINEYARD

The grapes for the St. Helena Cabernet Sauvignon were sourced from three main vineyards located just north of the winery. These vineyards are located on gravelly alluvial fan soil with excellent drainage, an essential component in high quality fruit development. The vines are less vigorous in this area of the Napa Valley, producing smaller berries and lower yields, for more concentrated, intense wines with good tannin structure. The wine is produced to showcase the terroir and distinct flavor characteristics of our cherished vineyards.

ABOUT THE VINTAGE

The 2009 growing season was 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 WINEMAKER

The grapes were fermented on the skins for ten days with pumpovers twice daily. After fermentation, the wine was gently pressed, racked and aged for 19 months in 100% French oak barrels, with 35% in new oak Nadalie and Chalafour coopers. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

Our 2009 St. Helena Cabernet Sauvignon opens with gorgeous aromas of black cherry, spice and cassis. Flavors of blackberry, plum and currants enrich the palate and accent the smoothly integrated tannins and silky mouthfeel. Pair this delicious wine with grilled lamb or a nicely marbled rib eye steak.