



2009 Vintage Summary

A mild summer progressed smoothly under ideal and cool conditions. Two rain events occurred in October, leaving winemakers and growers with some tough decisions. We decided to pick half our fruit before the storm, picking the down-valley vineyards first. Our mountain fruit, with smaller berries, looser clusters, thin soils and more air movement were left to endure the rain and continued to ripen for another two weeks in ideal conditions.

This 2009 vintage has great concentration and is similar to the 2005 vintage in the Napa Valley. .

Winemaking

Hand picked with a 3 day cold soak at 50 degrees. Hand punch downs 3-4 times a day and fermented with a combination of native, FX10, and D-254 yeasts. Fermentation temperature was allowed to rise to 33° Celsius. Free run juices were moved directly to barrel and press wine was kept separate. Final blends were made after malolactic fermentation was complete.

2009 Napa Valley Cabernet Sauvignon

A nose initiated with red fruit: red cherries, raspberry and red cassis then yielding to layers of vanilla and cocoa with tea and dried herbs. A medium length finish with spice and resolved tannins.

Vintage: 2009	Alcohol: 14.4%
Appellation: Napa Valley	TA: 0.66 g/100mL
Varietals: 93% cabernet sauvignon	pH: 3.8
3% cabernet franc	Cooperage: 100% French oak barrels from Taransaud,
3% merlot	Darnajou, Sylvain, and Vicard
1% petit verdot	
Vineyards: Coombsville, Oakville, and Howell Mountain	Production: Fewer than 100 Cases