

2009 CABERNET SAUVIGNON – ESTATE

The fruit for our 2009 Cabernet Sauvignon was selected from three of our estate vineyards in Paso Robles. It was handpicked at night in small lots to ensure perfect quality and ripeness. Afterwards, the fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. Pumpovers took place regularly to enhance color and help extract tannins from the skin. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging. Before bottling, we blended in 15% Petit Verdot and 10% Tannat from our Huerhuero Vineyard to round out the blend. The Petit Verdot softens out the tannins while the Tannat enhances the structure.

TASTING NOTES

Color: Bright garnet

Aroma: Black cherry, currants, and coriander

Taste: Medium to rich body; dry smooth tannins and a long balanced finish

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2018

Store in dark dry place at 55° – 65° F

Pairing suggestions: Flank steak, braised beef, hearty dishes or pasta with mushrooms

TECHNICAL NOTES

Harvest date	Brix ⁰	Vineyard	Blend	
09.11.09 – 10.27.09	25.0	Huerhuero	Cabernet Sauvignon	35%
		Jardine	Cabernet Sauvignon	35%
		Creston Valley	Cabernet Sauvignon	5%
		Huerhuero	Petit Verdot	15%
		Huerhuero	Tannat	10%

Aging: 18 months in French oak barrels

Bottling date: 07.11.11

Release date: 04.07.12

Cases produced: 10,181

Alcohol: 14.5%

pH: 3.55

Total acidity: 6.9 g/L



M. Gubler

Matthias Gubler, Winemaker

An elegant, well balanced Cabernet Sauvignon