

2010 CABERNET SAUVIGNON – ESTATE

The fruit for our 2010 Cabernet Sauvignon was selected from four 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. Pump-overs 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 19% Petit Verdot from our Huerhuero and Adelaida Springs vineyards to round out the blend. The Petit Verdot enhances mouthfeel and structure.

TASTING NOTES

Color: Garnet

Aroma: Cherry and dark currants with hints of licorice and fine tobacco

Taste: Medium-bodied; smooth tannins and lasting fruit on the 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	
09.29.10 – 10.26.10	24.6	Creston Valley	Cabernet Sauvignon	37%
		Huerhuero	Cabernet Sauvignon	26%
		Jardine	Cabernet Sauvignon	18%
		Huerhuero	Petit Verdot	12%
		Adelaida Springs	Petit Verdot	7%

Aging: 18 months in French oak barrels

Bottling date: 05.10.12

Release date: 05.17.13

Cases produced: 9,407

Alcohol: 14.1%

pH: 3.62

Total acidity: 6.1 g/L



An elegant, well balanced Cabernet Sauvignon