

ESTATE BOTTLED
2009 ESTATE RED

VINEYARD

A majority of the fruit for this wine came from our original estate vineyard. This site features a number of blocks with shallow, clay soils that accentuate the structure and backbone of softer varieties like Merlot and Malbec. The rest of the fruit – and most of the Cabernet Sauvignon came from our 56-acre Estate West vineyard located on a contiguous piece of property just across Chalk Hill Road. This warm, protected site features rocky, porous volcanic soils that are ideal for red Bordeaux varieties. To preserve the long-term viability of the ecosystem, all of our vineyards are maintained using low-input, sustainable viticultural practices.

WINEMAKING

The 2009 season was cool and arid with few heat spikes that helped spur the ripening process. Overall, the cool weather throughout the growing season yielded wines that are intensely flavored and well structured. The grapes were hand harvested and cold soaked prior to fermentation to increase color and flavor extraction. Yields were extremely low, averaging a mere 1.7 tons per acre. After fermentation the wine was aged for 22 months, then bottled unfined and unfiltered. —

TASTING

Our 2009 Estate Red is incredibly rich and luscious. The nose is a melting pot of currant liqueur, blackberries, boysenberry syrup, chocolate, coffee, cinnamon and cardamom. The flavors are equally lush and exotic with additional notes of spicy oak and vanilla. Although the wine shows surprisingly well in its youth, the generous, underlying tannins suggest a long and complex future.

HARVEST DATA

Harvest Dates OCTOBER 8 - 28, 2009

Average Yields 1.7 TONS/ACRE

Average Brix at Harvest 25.8°

FERMENTATION / AGING DATA

100% MALOLACTIC FERMENTATION WITH BÂTONNAGE

Cooperage 100% FRENCH OAK, 52% NEW

Barrel Aging 22 MONTHS

WINE DATA

Blend 49% CABERNET SAUVIGNON, 21% MALBEC,
17% MERLOT, 8% PETIT VERDOT,
4% SYRAH, 1% CARMÉNÈRE

Bottling Date SEPTEMBER 1-8, 2011

pH 3.92 *TA* 5.5 g/L *Alcohol* 15.6%