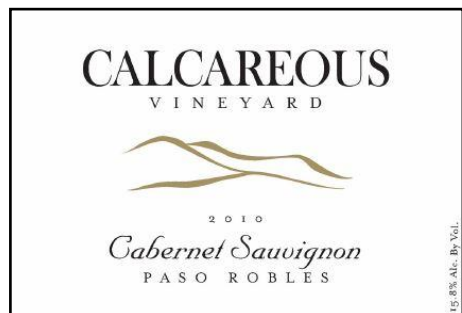




## Cabernet Sauvignon

2010

Calcareous Vineyard – Paso Robles



### Comments

The dark opaque ruby color gives a good indication of the level of extraction achieved in this wine. The nose is heavy with dark fruits and essential oil of spring flowers. This is followed by strong varietal flavors of dark chocolate, cassis and spice. Full, round tannins produce the trademark a rich chalky finish that our soil imparts on the wine. While very rewarding to drink now, will easily cellar for up to twelve additional years.

### Growing Season

2010 was an ideal vintage for Paso Robles Cabernet Sauvignon. It was slightly cooler than normal winter and spring with ample rainfall which allowed for great fruit production. The summer was warm without excessive heat, and fall stayed mild and dry allowing for a long time on the vine. A vintage like this helps produce Cabernets that are much more varietal in character and will develop in the cellar much better than a hot-dry vintage.

### Vineyards

This is our 2nd ever release of a single varietal Cabernet Sauvignon from our Calcareous Vineyard. This wine is almost entirely from our Block 2 planting, the highest and largest block in the vineyard. The top of our mountain is less steep, which has allowed for the creation of a slight top soil. This captures a bit more moisture and nutrients than the hill side Rhone plantings, making it a more suitable home for Cabernet and the smaller plantings of Merlot and Cab Franc.

### Winemaker Notes

The fruit was handpicked and cluster sorted before de-stemming. The fruit was moved

<b>Blend</b>	95% Cabernet Sauvignon, 3% Cabernet Franc, 2% Merlot
<b>Harvest</b>	October 25-30
<b>TA</b>	6.35 g/L
<b>Alcohol</b>	15.8%
<b>Cooperage</b>	20% French Taransaud, 20% American Demptos, 60% Neutral French
<b>Aging</b>	31 Months
<b>Production</b>	260 Cases

uncrushed into 3-ton open stainless fermenters. The berries were cold soaked under CO<sub>2</sub> for 6 days to allow for color extractions. The tanks were allowed to warm and fermentation begun. The cap was punched down 2 times daily as well as a daily pump over to add oxygen. After 21 days, the juice was pressed off the skins and rough racked into barrels. The barrels were only racked one time, after completion of malo-lactic fermentation. The wine was bottled unfinned with only a course filtration.