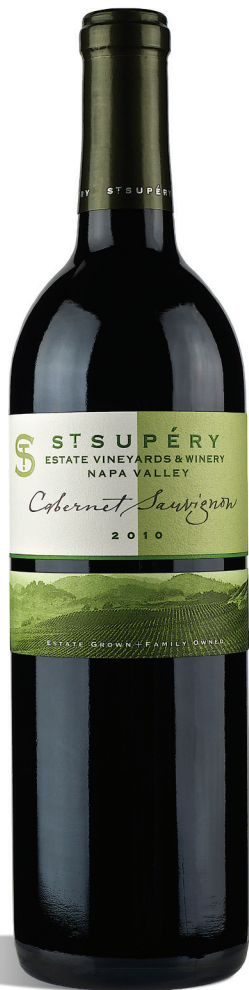


2010 Estate Cabernet Sauvignon Napa Valley



Winemaker's Notes:

This Cabernet Sauvignon has dense vibrant red and purple hues. Rich aromas of black plum and currant combine with mocha, brown sugar, and deeply toasted oak. Ripe blackberry flavors are enhanced with dark chocolate and espresso beans, vanillin and sweet molasses. This is an opulent, centered and well structured wine.

Growing Season:

The 2010 growing season presented us with lower than average temperatures and good rainfall. Summer ranged from very mild to being quite cool, allowing even and steady fruit ripening. August had excellent temperatures, accelerating maturation with a brief hot spell. The mild summer resulted in a long hang-time for the fruit yielding tremendous flavor intensity and development.

Winemaking:

The fruit was harvested in the cool morning hours, then crushed to tank where fermentation commenced after a brief period of resting on skins. Warm fermentation temperatures were encouraged to achieve the desired color and structure for the wine before an extended maceration time on skins prior to final pressing. The wine was transferred directly to barrel for 20 months of maturation.

Appellation	Napa Valley
Vineyard	Dollarhide Estate Vineyard Rutherford Estate Vineyard
Variety/Blend	86% Cabernet Sauvignon 7% Petit Verdot 3% Cabernet Franc 2% Malbec 2% Merlot
Oak Maturation	100% French oak (34% new French oak), 20 months in barrel
pH	3.72
T. Acidity	6.4 g/L
Residual Sugar	<0.2%
Alcohol	14.4%
Harvest Dates	October 11 – October 23, 2010
Bottling Date	August 6 – August 12, 2012, September 4 – September 5, 2012
Suggested Retail Price	\$30.00