

2010 Dollarhide Estate Vineyard Cabernet Sauvignon Napa Valley



Winemaker's Notes:

This Cabernet Sauvignon has deep, dark hues of purple and red. Aromas of blackberry and cassis combine with notes of molasses, mocha, coffee, vanillin oak and a dusty sense of terroir. Deep flavors continue with black currant and molasses, espresso, dark cocoa and structured notes of oak maturation. This is a rich wine with excellent depth and a tremendous frame, with complexities that will evolve with time.

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 hand harvested in the cool morning hours and brought to the cellar in half ton bins. The grapes were then delivered to a double hand sorting system. First, the clusters were sorted for those of best condition, then the clusters were destemmed and transferred to a vibrating table. During this final stage, the individual berries were hand sorted to ensure that the most ideal grapes were chosen. These berries were placed in small open top fermenters for a short period of resting on skins. Warm fermentation temperatures were encouraged during vinification along with gentle punch downs to achieve the desired color and structure for the wine. After remaining on skins for an extended maceration period, final pressing occurred and wine was transferred directly to barrel for 20 months of maturation.

Dollarhide Estate Vineyard:

St. Supéry's Dollarhide Estate Vineyard is planted with close to 500 acres of grape vines, leaving the more than 1,000 remaining acres to thrive in their natural state. Vineyard elevations ranging from 600 to 1,100 feet above sea level, 7 different soil series, 13 different soil variations and a unique microclimate combine at Dollarhide to create an especially accommodating growing environment. Napa Valley's warm days and cool nights are slightly exaggerated at Dollarhide because of its elevation and its distance from the cooling effects of San Pablo Bay. This climate yields ripe, luscious, well-balanced grapes that produce well-balanced food wines.

Appellation	Napa Valley
Vineyard	Dollarhide Estate Vineyard
Variety/Blend	100% Cabernet Sauvignon
Oak Maturation	100% French oak (84% new oak), 20 months
pH	3.72
T. Acidity	6.2 g/L
Residual Sugar	Dry, <0.2%
Alcohol	14.5%
Harvest Dates	October 16 – October 23, 2010
Bottling Date	July 31, 2012
Case Production	1,219 cases
Suggested Retail Price	\$125.00 (Library pricing)