

2010 Rutherford Estate Vineyard Cabernet Sauvignon Napa Valley



Winemaker's Notes:

This single vineyard Cabernet has deep hues of black and purple. Aromas of ripe blackberry with a thread of boysenberry, ripe jam, and dark chocolate mocha are complemented with a glazed note of crème brûlée. Blackberry and ripe jam continue with a hint of toffee, dark chocolate and espresso. This wine is rich, structured and generous, with a fine grain and graceful style.

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 winery in half ton bins. At the winery, the clusters were sorted using a double sorting system. First, the clusters were sorted by hand. The fruit then ran through a small destemmer that removed stems from the grapes and dropped the fruit onto the sorting tray. Finally, we hand-sorted the individual berries to ensure that the most ideal grapes were chosen. These berries were delivered into a small open top fermenter where there was a brief period of resting on skins. Warm fermentation temperatures were encouraged along with gentle pneumatic punch downs 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	Rutherford, Napa Valley
Vineyard	Rutherford Estate Vineyard
Variety/Blend	77% Cabernet Sauvignon 13% Merlot 8% Petit Verdot 2% Cabernet Franc
Oak Maturation	100% French oak (75% new French oak) for 20 months
pH	3.68
T. Acidity	6.0 g/L
Residual Sugar	Dry, <0.2%
Alcohol	14.8%
Harvest Dates	October 15, October 18 – October 21, 2010
Bottling Date	July 25, 2012
Case Production	550 cases
Suggested Retail Price	\$125.00 (Library pricing)