



## **2009 CABERNET SAUVIGNON**

**Varietal Composition**  
100% Cabernet Sauvignon

**Final Chemistry**  
TA: 6.1g/L    pH: 3.62  
Alcohol: 14.7%  
Residual Sugar: 0.01%

**Appellation**  
Coombsville  
Napa Valley

**Bottled**  
September 18th, 2011

**Cellaring**  
22 months in new French oak

**Released**  
April 15th, 2013

**Production**  
325 cases

**Sensory Profile:** Dark and extracted with aromas of cassis, plum, blackberry fruit with round and chewy but fine grained tannins. Nuances of cedar and nutmeg spice. The long flavors continue to evolve after decanting, which is suggested for near term drinking. The wine shows exceptional balance between its accessible fruit and underlying structure.