

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 Vallev **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 underlyng structure.