

2010 CABERNET SAUVIGNON

Varietal Composition 100% Cabernet Sauvignon

AppellationCoombsville
Napa Valley

Cellaring 24 months in new French oak Final Chemistry
TA: 6.1g/L pH: 3.55
Alcohol: 14.7%
Residual Sugar: 0.02%

Bottled

September 8th, 2012

Released October 10th, 2014

Sensory Profile

Announced by intense aromatics of cassis, blackberry, dried cherries with deeper notes of dark chocolate, mocha, and plum. The palate is brad and round with rich chocolate and well integrated tannins. A hedonistic wine with layers of complexity yet to be revealed. This wine will develop and age nicely for 10-15 years.