

CLARKSBURG

WINE COMPANY



2010 CABERNET SAUVIGNON

Appellation: Clarksburg, California

Soil: The vineyards are mostly composed of sandy loam and other alluvial soils.

Composition: 98% Cabernet Sauvignon, 1.5% Petite Sirah, .5% Cabernet Franc

Case Production: 416

pH: 3.47

TA (g/100ml): .67

Alcohol: 14.5%

Harvest Date: October 4, 2010 - October 10, 2010

Brix at Harvest: 24 - 26 Brix

Wine Processing: The fruit was handpicked and delivered in half ton bins. We gently destemmed the fruit without crushing or maceration to increase fruit expression. The must went through a 72 hour cold soak before fermentation began. We used warm extraction during early fermentation to extract color and gentle tannins. The free run wine was drained from the tank to barrels and was followed by malolactic fermentation in barrel.

Aging: Aged for 18 months in 25% new French oak from Demptos, Orion, and Taransaud cooperages with the remainder in neutral barrels.

Tasting Notes: This wine is a brilliant purple. This wine opens with currant and dark cherry notes set into a firm note of smoke and oak. As the bouquet develops, hints of clove, toasted oak, and butterscotch become apparent. On the palate, this wine is sweet and lush with brooding dark fruit and cocoa flavor. The tannins provide a rich, velvety mouth feel. The wine finishes long with a harmony of oak, coffee, and fruit.

