

# 2010 CABERNET SAUVIGNON

## VINTAGE NOTES

After three dry years, the rain was back in early 2010 with 12" in January alone with some additional rain in April and May. This weather pattern not only replenished our water reserves, it also pushed bud break and flowering two weeks later allowing us to avoid frost and rain during these critical stages of the growing season. The summer brought cool temperatures where rigorous canopy management by our team prevented any mildew. A late veraison was followed by triple-digit heat spikes in late August, then twice in September. While this affected many vineyards on the Valley floor, our mountain sites were kept cool and we had plenty of water to survive the heat. In October a warm and consistent Indian Summer allowed for excellent flavor development in the grapes prior to harvest.

#### WINEMAKER NOTES FROM DENIS MALBEC

In 2010 wines produced from our estate are wines of precision and purity, full of character, well-balanced, reflecting the vintage's long and cool growing season with moderate temperatures and extended ripening during the fall. 2010 was one of the coolest growing seasons I experienced in Napa, but remembering my years of winemaking at Chateau Latour, our vineyard crews did not excessively de-leaf during the summer, preventing crop damage due to sunburn and dehydration during the heat waves of August and September. As a result, we crafted very expressive and harmonious wines with a high level of refinement and ripe tannins. On a more personal note, I have to admit that I did everything I could to purchase as many of the best Napa 2010s for myself. They express a high level of balance and finesse with all the body and concentration that Napa has to offer.

#### TASTING NOTES

Deep aromas of violets and lilacs, with flavors of cassis and licorice, spiced with a soupçon of hay, candied orange peels and hint of nutmeg. With a magnificent frame of ripe, mouth-coating tannins, a great level of energy, firm body and textural elegance this terroir specific, very food-friendly, and well-balanced Cabernet Sauvignon will reward cellaring and be long-lived.

### STATISTICS

20 months in 100% French Oak, 75% new 99% Cabernet Sauvignon, 1% Syrah 14.1% ABV 430 cases produced

