



2010 Mountainside CABERNET SAUVIGNON

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.

20 months in 100% French Oak, 75% new

99% Cabernet Sauvignon, 1% Syrah
14.1% ABV

430 cases produced

2010 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.
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