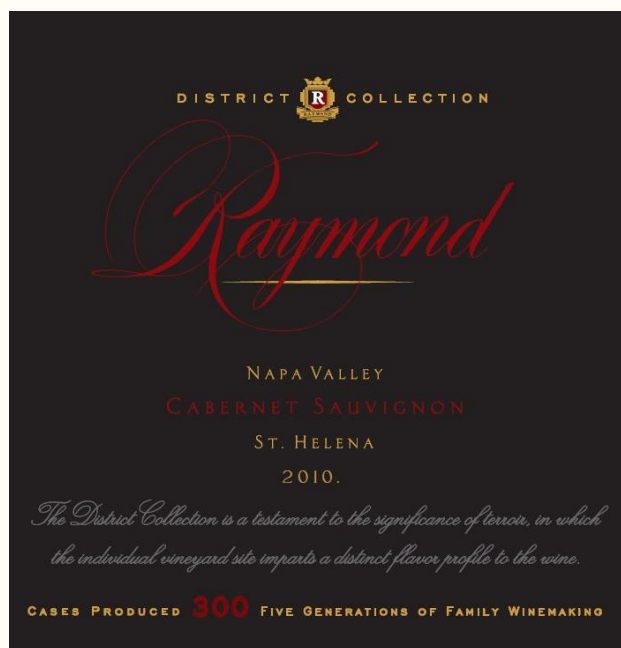




2010 DISTRICT COLLECTION ST. HELENA CABERNET SAUVIGNON



TECHNICAL NOTES

APPELLATION: ST. HELENA, NAPA VALLEY

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 15.5%

PH: 3.92

TA: 5.7 G/L

FERMENTATION: 19 MONTHS IN 45% NEW FRENCH OAK

PRODUCTION: 300 CASES

IN THE VINEYARD

The grapes for the St. Helena Cabernet Sauvignon were sourced from two main vineyards located just north of the winery. These vineyards are located on gravelly alluvial fan soil with excellent drainage, an essential component in high quality fruit development. The vines are less vigorous in this area of the Napa Valley, producing smaller berries and lower yields, for more concentrated, intense wines with good tannin structure. The wine is produced to showcase the terroir and distinct flavor characteristics of our cherished vineyards.

ABOUT THE VINTAGE

2010 was a relatively cool growing season accented by unexpected heat spikes towards the end of summer that resulted in a late and shortened harvest with lower yields. Our winemaking team was excited about the quality they saw from the vineyards, and were confident that their patience would be rewarded in the end. The grapes had concentrated flavors that are proving to materialize into elegant, structured wines. This St. Helena Cabernet Sauvignon is no exception to this memorable vintage.

CONVERSATIONS WITH THE WINEMAKER

The grapes were fermented on the skins for ten days with pumpovers twice daily. After fermentation, the wine was gently pressed, racked and aged for 19 months in 100% French oak barrels, with 45% in new oak Nadalie and Chalafour coopers. Tightly grained French oak barrels impart their oak to wines slowly for a consistent, well-rounded aging process while yielding subtle oak influences to the Cabernet Sauvignon.

WINE PROFILE

Our 2010 District Collection St. Helena Cabernet Sauvignon displays a dark ruby/purple color as well as sweet black currant and kirsch-like fruit, medium body, very good concentration, spice and wood notes all underscored by moderate tannins. This delicious 2010 can be enjoyed now and over the next decade.