

LINKED

Vineyards

2010 KNIGHTS VALLEY CABERNET SAUVIGNON



This vintage is defined by the longest hang time Linked Vineyards has experienced to date. Bud break happened right on schedule, but a long cool fall resulted in the latest harvest recorded by Drew. This gave the fruit extra time to develop deep rich flavors and some exceptional tannins.

The wine's color is deep, dark and intense with aromas to match. The nose is redolent of black fruit, cocoa, graphite, cedar and dark plums. Not shy, it's the type of introduction to a wine that makes you say, "wow", and pulls you in for more. The first sip hits you with a well-orchestrated progression of blackberries, black cherry, and black currant with back notes of fine dark chocolate, black tea, peppercorn, and lightly toasted brioche. Then the tannins come in. Well-structured, they balance out the beautiful fruit and give way to a long mouth-watering finish. So, here's the dilemma: enjoy this exuberant vintage now, or cellar it to unveil the promise of years, perhaps decades, for this wine to reach its full potential.



Wine

Winemaker:	Luc Morlet
Harvested:	November 4th by hand in small lugs at 25.2° brix
Composition:	100% Estate Cabernet Sauvignon
Fermentation:	Native yeast in small tanks and puncheons
Aged:	16 months in French oak from artisan coopers
Bottled:	June 19th, 2012, Unfiltered and Unfined
Alcohol:	15.2%
Production:	123 cases

Vineyard

Planted:	2000, Clone 337 on 110R Rootstock
Elevation:	1,050 – 1,250 feet
Soil:	Rocky Volcanic, Rhyolitic, Laniger Loam
Exposure:	Western Facing, 30-50% Slopes
Appellation:	Knights Valley, Sonoma County