

LINKED

Vineyards

2009 KNIGHTS VALLEY CABERNET SAUVIGNON



This may be the finest expression of the vineyard to date. Spring fog and a cool summer season were offset by bursts of warm weather. This resulted in August veraison and perfectly ripe fruit in mid-October.

In the glass, you are immediately struck by the depth of color. Winemaker Luc Morlet calls it violet foncé. The intensity of the color is a tantalizing promise of the aroma and flavors to come. The nose is filled with wild berries, Santa Rosa plums, cassis and allspice, with undertones of dried mushrooms and light floral notes. A sip reveals a complex symphony of boysenberries, blackberries and dark Bing cherries blended with layers of pepper, warm spices, graphite and mocha. Beautifully structured tannins and an easy minerality lead to an exceptionally long silken finish.

This well-structured wine is eminently drinkable now, but will age beautifully over the next 15-20 years.

Wine

Winemaker:	Luc Morlet
Harvested:	October 11 th by hand in small lugs at 25.8° brix
Composition:	100% Estate Cabernet Sauvignon
Fermentation:	Native yeast in small tanks and puncheons
Aged:	16 months in French oak from artisan coopers
Bottled:	May 18th, 2011, Unfiltered and Unfined
Alcohol:	15.2%
Production:	139 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

