2009 CABERNET SAUVIGNON – ESTATE

The fruit for our 2009 Cabernet Sauvignon was selected from three of our estate vineyards in Paso Robles. It was handpicked at night in small lots to ensure perfect quality and ripeness. Afterwards, the fruit was destemmed and gently crushed into temperature controlled stainless steel tanks. Pumpovers took place regularly to enhance color and help extract tannins from the skin. After pressing, the wine was racked into barrels to complete malolactic fermentation and aging. Before bottling, we blended in 15% Petit Verdot and 10% Tannat from our Huerhuero Vineyard to round out the blend. The Petit Verdot softens out the tannins while the Tannat enhances the structure.

TASTING NOTES
Color: Bright garnet
Aroma: Black cherry, currants, and coriander
Taste: Medium to rich body; dry smooth tannins and a long balanced finish

RECOMMENDATIONS
Serve at: 62° – 65° F
Enjoy now through 2018
Store in dark dry place at 55° – 65° F
Pairing suggestions: Flank steak, braised beef, hearty dishes or pasta with mushrooms

TECHNICAL NOTES
Harvest date: 09.11.09 – 10.27.09
Brix: 25.0
Vineyard Blend
Huerhuero Cabernet Sauvignon 35%
Jardine Cabernet Sauvignon 35%
Creston Valley Cabernet Sauvignon 5%
Huerhuero Petit Verdot 15%
Huerhuero Tannat 10%
Aging: 18 months in French oak barrels
Bottling date: 07.11.11
Release date: 04.07.12
Cases produced: 10,181
Alcohol: 14.5%
pH: 3.55
Total acidity: 6.9 g/L

An elegant, well balanced Cabernet Sauvignon

Matthias Gubler, Winemaker