



2010
Cabernet Sauvignon
Estate - El Dorado

Harvest

100.0% Cabernet Sauvignon
Harvest date: 23 October 2010
Harvest Brix: 24.0 degrees brix
pH: 3.45
Total Acidity: 0.79 g/100ml

Wine

Alcohol: 14.3%
pH: 3.64
Total Acidity: 0.71g./100ml
Barrel Aging: 30 months in
25 % new French Oak,
25% new American Oak,
50% 1 year old French
Oak
Bottling Date: 21May 2013
Cases Produced: 100

Winemaking notes

Sitting on the edge of the South Fork of the American River brought us the cool summer nights that we needed for slow ripening throughout the extended growing period. This Cab. Sauv. was fermented in small $\frac{3}{4}$ ton open top bins, then patiently given thirty months of aging in new French Oak and American Oak to develop the complex aromas and interaction of oak and fruit.

Tasting Notes

Explosive aromas of blackberry, cassis and cedar provide an enticement to taste the ripe plum flavors. Rich and full bodied, the wine shows supple tannin structure and finishes with lingering impressions of berries and sweet oak. Tasting great right now, this wine will add to any fare and give enjoyment for another five to ten years.

Paul