

## 2009 CABERNET SAUVIGNON

Varietal Composition 100% Cabernet Sauvignon Final Chemistry
TA: 6.1g/L pH: 3.62
Alcohol: 14.7%
Residual Sugar: 0.01%

Appellation Coombsville Napa Valley

Bottled

Cellaring
22 months in new French oak

September 18th, 2011
Released

Production 325 cases April 15th, 2013 **Price**\$76.00

Sensory Profile: Dark and extracted with aromas of cassis, plum, blackberry fruit with round and chewy but fine grained tannins. Nuances of cedar and nutmeg spice. The long flavors continue to evolve after decanting, which is suggested for near term drinking. The wine shows exceptional balance between its accessible fruit and underlyng structure.