



WINE STATISTICS

BLEND:	76% Cabernet Sauvignon; 16% Merlot; 4% Cabernet Franc; 4% Syrah
APPELLATION:	Sonoma Valley
HARVEST DATES:	September 14 th through November 5 th , 2009
SUGAR AT HARVEST:	24.3 degrees Brix average
FERMENTATION:	14 days in stainless steel tanks, pumped over three times daily
AGING COOPERAGE:	Aged 24 months in 20% new French, Hungarian and American oak barrels
ALCOHOL:	13.5% by volume
ACIDITY:	TA = 0.67 g/100ml; pH = 3.42
PRODUCTION:	2,021 cases (12 x 750ml); 7 cases (6 x 1.5L bottles)
RELEASE DATE:	June 1 st , 2012
WINERY RETAIL:	\$30 per 750ml bottle

WINEMAKER'S NOTES

Supple and generous, this is a solidly built Cabernet blended in the classic Bordeaux style that Walter Schug pioneered in California while winemaster of Joseph Phelps Vineyards (1973 to 1983). A ripe mouthful of currant and cherry flavors is framed by fine tannins and a touch of spicy oak. It has a classic bouquet bursting with berries, cassis and spice. Merlot, Cabernet Franc, and Syrah are blended in to add charm and grace, further enhancing the bright berry flavors and lively acidity. Try this wine with hearty stews, wild mushrooms and grilled meats. Though ready to enjoy now, this wine will develop gracefully with 5 to 7 years of additional cellaring.