



WINE STATISTICS

BLEND:	82% Cabernet Sauvignon; 14% Merlot; 2% Cabernet Franc; 2% Syrah
APPELLATION:	Sonoma Valley
HARVEST DATES:	September 30 th through October 28 th , 2010
SUGAR AT HARVEST:	24.4 degrees Brix average
FERMENTATION:	12 days in stainless steel tanks, punched down up to 4 times daily
AGING COOPERAGE:	Aged 24 months in 20% new French oak barrels
ALCOHOL:	14.0% by volume
ACIDITY:	TA = 0.69 g/100ml; pH = 3.39
PRODUCTION:	2,925 cases (12 x 750ml); 7 cases (6 x 1.5L bottles); 6 x 3.0L bottles
RELEASE DATE:	April 1 st , 2013
WINERY RETAIL:	\$30 per 750ml bottle

WINEMAKER'S NOTES

2010 marks the 30th Anniversary of Schug Carneros Estate Winery. This supple and generous Cabernet Sauvignon blend is crafted in the classic Bordeaux style that Walter Schug pioneered in the 1970's as winemaster of Joseph Phelps Vineyards. 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.