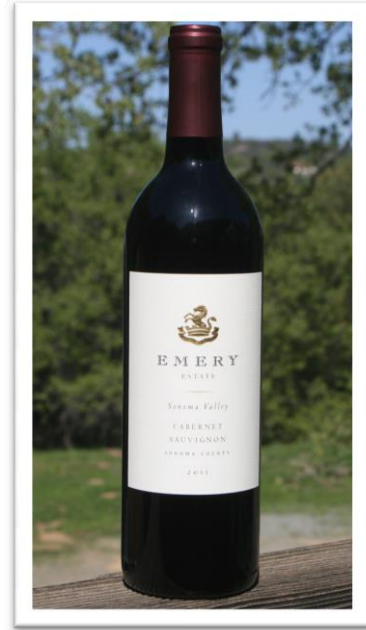


2010 Emery Estate Cabernet Sauvignon

TECHNICAL DATA:

Alcohol Content: 14.4%
Bottle Size: 750 ml
Cases Produced: 2000 cases
Appellation: Sonoma Hillside
Cooperage: 100% French, 40% New
Varietal Composition: 85% Cabernet Sauvignon,
10% Merlot, 5% Other Reds
Winemaker: Derek Irwin
Suggested Retail: \$28.00



Tasting Notes:

A dense, opaque Cabernet offering a smokiness along with graphite and black currants in the nose with hints of toast, sandalwood and spice. On the palate, generous flavors of wild berry, bittersweet chocolate and earth tones. Full bodied and expansive with wonderful integration of wood, tannin and acidity. Fantastic layering.

Winemaker Impressions:

This is my blank canvas and favorite wine. Mature tannins, bright fruit flavors, and naturally moderate acidity allow for thorough integration and a food friendly wine.

Vineyards:

The fruit for this Cabernet came predominately from the former Emery Ranch in the volcanic hills outside the town of Sonoma.

Winemaking:

Upon arriving at the winery, the grapes were treated to a three day cold soak. This was followed by a natural warm-up at which point they were exposed to the native yeasts endemic to the Sonoma Valley. The juice was then pressed, warmed, and put to the barrel to finish primary and begin secondary fermentation. To tame the natural tannins, battonage was implemented for 13 months, and during the 28 months in barrel, minimal racking and SO₂ were employed.