



2009 CABERNET SAUVIGNON

Napa Valley

THIS WINE BLENDS THE RICH COMPLEXITY of the Tenma Vineyard in Calistoga, the crisp vibrancy of the Mitsuko's Vineyard in Los Carneros, and the spice of the Dunaweal Vineyard to perfectly create the best representation of Napa Valley.

HARVEST NOTES

At the beginning of the 2009 growing season budbreak was delayed. While cumulative rainfall was low overall, the atypically late timing of rain delayed irrigation needs, while a warm spell in June helped curtail excessive canopy development. The remainder of the summer and early autumn was steadily warm and dry. These ideal growing conditions led to optimal flowering, veraison and harvest. This mild weather, coupled with prolonged hangtime, produced wines which perfectly balance freshness and richness.

WINEMAKER NOTES

The individual lots of wine were racked at the completion of malolactic fermentation in the winter following harvest. In the summer of 2010, the wines were racked again, parcels combined and then returned to barrel. The finished wine blend was put up to tank in May 2011 after a total *élevage* in French oak (58% new) of 17 months.

TASTING NOTES

Our 2009 Clos Pegase Napa Valley Cabernet Sauvignon shows saturated ruby purple color. It has intense complex dark fruit notes of ripe black cherry, blackberry coulis and plum framed by dark chocolate, graphite, violets and a touch of sweet incense smoke. This wine deftly balances hedonistic fruit, tannic power and breadth of mouthfeel, with rich mid-palate weight and a lengthy exotic fruit finish.

TECHNICAL INFO

VARIETAL COMPOSITION

Cabernet Sauvignon (96%),
Petit Verdot (4%)

CLONE

Clones 7, 337, 6

VINEYARD

Tenma Vineyard Calistoga
Cabernet Sauvignon (58%)
Mitsuko's Vineyard – Graveyard Hill
Carneros Cabernet Sauvignon (38%)
Dunaweal Vineyard Calistoga
Petit Verdot (4%)

SOIL

Bale Clay-Loam, Sandy Clay-Loam
and Haire Gravelly Clay-Loam

HARVEST DATES

October 2–October 30

FERMENTATION

100% indigenous yeast

MALOLACTIC

100% indigenous bacteria

AGING

17 months in 58% new French oak

BOTTLING DATE

June 2011

ALCOHOL

14.7%

RESIDUAL SUGAR

0.07%