



2009 EL DORADO RESERVE CABERNET SAUVIGNON

Sources: Gold Hill Vineyard and Duarte Vineyard, El Dorado County

Harvest Dates: Oct 12, 2009 / Oct 30, 2009

Brix at Harvest: 27.5 and 26

Time in Barrel: 18 months

Type of Oak: Neutral French & American

Alcohol: 15.8%

Bottled: April 21, 2011

Production: 509 cases

Winemaker's Notes: The Cabernet Sauvignon vines that produced this wine are both now just under 30 years old and are near their optimal maturity. Growing at altitudes of 3000 and 1200 feet respectively these vines have a late ripening cycle and produce grapes that show how good Sierra Foothill Cabernet Sauvignon can be. After hard-harvesting and crushing the grapes were fermented over seven-day periods in open-top containers. During fermentation the must was punched down by hand four times a day to extract maximum color and varietal character. After settling the wine was aged in neutral French and American Oak barrels to let as much varietal character show through as possible. The wine was raked by gravity flow only, never pumped, and was bottled unfiltered and unfiltered.

This Cabernet Sauvignon benefits from the addition of 5% each of Merlot and Cabernet Franc as well as 2.5% each of *Petit Verdot* and *Malbec*. The rich cocoa scents and low tannins complement the Bordeaux-style fruit gem. This wine has classy varietal character with powerful berry flavors and velvet finish. This wine is unusually approachable for a Cabernet Sauvignon still in its youth and will improve in the cellar until at least 2016 while maintaining its intense varietal character.