



NOTRE VIN

2010 NAPA VALLEY CABERNET SAUVIGNON

Winemaker's tasting notes by May-Britt and Denis Malbec

The 2010 Napa Valley Cabernet Sauvignon shows an attractive ruby/purple color along with delightful aromas of ripe blackberry and cassis, with a floral component of white blossom and fruit with almonds and peach. The wine is rich, dense and concentrated, with great balance, nice spice and beautiful ripe well-coated tannins that translates into a generous, silky wine with power and charm. One of the best Napa Valley Cabernet we ever made, a delight now but can definitely be cellared for further enjoyment for the next decade or more.

Grape source

The grapes for the Napa Valley Cabernet Sauvignon come from selected cooler hillside vineyards in the Napa Valley AVA, handpicked in 35 pound picking lugs between the 8th and the 27th of October.

Vinification

Respect and protection of the fruit is our number one objective during the whole process. The grapes were hand-harvested at sunrise and carried right away to the winery in small picking lugs, to be de-stemmed and entirely hand-sorted by 14 women on our state-of-the-art sorting tables prior to a 4-day cold soak at 37°F. The alcoholic fermentation and the extended maceration happened in our temperature controlled small tanks for a total of 4 to 5 weeks depending on the lots.

The wine was then barreled into 75 percent new French oak barrels in order to go through the malolactic fermentation and 18 months of ageing, at what time tasting, topping and racking the barrels became our duty until the bottling.

We did not fine nor filter the wine prior to bottling in order to keep it as expressive and balanced as possible.

Technical notes

100 % Napa Valley

Blend of 88 % Cabernet Sauvignon, 9 % Merlot, 2 % Cabernet Franc and 1 % Petit Verdot

Harvest: October 8th to October 27th

Ageing: 18 months in 75 % new French oak barrels

Alcohol: 14.1 %

TA: 5.2 g/L

pH: 3.75

Production: 275 cases