2009 MORISOLI VINEYARD CABERNET SAUVIGNON,

On the nose, this ruby-colored wine has aromas of anise, black cherry, blueberry jam and cola, all highlighted by a subtle earthiness. The robust body is supported by a complex palate of juicy strawberries, mint chocolate and eucalyptus. With a lingering finish and smooth tannins, this wine leaves you wanting another sip long after the last one is gone!

HARVEST & WINEMAKING
The Morisoli Vineyards is tucked among many other acclaimed vineyards in the Rutherford AVA. The grapes were hand-harvested at between 26.3 and 27.9 Brix from October 3 to October 14, then cluster sorted before a two-day cold soak. The wine was inoculated with a French yeast strain before undergoing small-batch fermentation, with gentle pumpovers 2-3 times a day. The wine underwent malolactic fermentation while in barrel and was aged 22 months in barrel before bottling. The wine aged 17 months in our cellars before release.

THE 2009 VINTAGE
The 2009 season started with our third year of drought, but late rains delayed irrigation needs and a warm spell in June helped curtail excessive canopy development. A mild growing season followed, with the heat finally coming in September. Rain fell for one day in mid-October, but fortunately all the thin-skinned varieties were already picked and the only some of the thicker-skinned Cabernet remained on the vine. The sun came out after that and we had perfect fall ripening weather. When all was said and done, we got much needed rain AND beautiful, fully ripened grapes that produced lush, delicious wines!

PAIRING RECOMMENDATIONS
Braised short ribs with a mild coffee-ancho chile rub or rabbit pasta with ricotta and mushrooms will pair beautifully. Or let the wine shine with a great steak and creamy mashed potatoes.

WINE STATS
Cases produced: 236
Alcohol: 14.4%
TA: 6.0 g/L
pH: 3.71
Blend: 95% Cabernet Sauvignon, 5% Cabernet Franc
Appellation: Rutherford, Napa Valley
Oak: aged 22 months in 70% new French oak