2009 STAGECOACH VINEYARD CABERNET SAUVIGNON

Deep, dark red in color with intense aromas of blackberry and smoke, and notes of cinnamon, nutmeg, and a hint of anise. The palate is dense and packed with flavor with a rich, decadent feel and flavors of roasted plums and cocoa. Cellar 5 to 15 years upon release.

HARVEST & WINEMAKING
Sequoia Grove purchases two blocks of Cabernet Sauvignon from the Stagecoach Vineyard, one from one of the highest locations on the ranch, planted to clone 337, and the other from one of the property’s lowest locations, planted to clone 2. The grapes were hand harvested on October 25 at 27.5 Brix, then cluster sorted before a two-day cold soak. The wine was inoculated with a French yeast strain to begin small-batch fermentation, with the fermenting wine gently pumped over 2-3 times a day. The wine underwent malolactic fermentation while in barrel and was racked two times before bottling. The wine aged 22 months in barrel before bottling, then aged 19 months in our cellar before release in March 2013.

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!

WINE STATS
Cases produced: 240
Alcohol: 14.4%
TA: 5.6 g/L
pH: 3.74
Blend: 92% Cabernet Sauvignon, 6% Merlot, 2% Cabernet Franc
Appellation: Atlas Peak, Napa Valley
Oak: aged 22 months in French oak, 75% new