

# Saddleback Cellars

## 2010 Cabernet Sauvignon

*-Deep colored, heady aromas of ripe black cherries, peppery spice rack, and cigar box are emitted from this wine's fragrant bouquet. Provocative, aromatic displays of ripe berries layered over rich velvety tannins produce an impeccable multi-layered mouthfeel. Elegantly compliments grilled steak, braised short ribs, rack of lamb and aged cheese such as Blue, Brie and Camembert.*

### Vintage

- 2010

### Varietal

- Cabernet Sauvignon

### Appellation

- Oakville

### Harvest Date

- October 21-27, 2010

### Sugar

- 24.50 Brix

### Acid

- 6.1 g/L

### pH

- 3.65

### Bottling Date

- December 8, 2012

### Alcohol %

- 14.2

### Robert Parker

- 90

### Stephen Tanzer's

- 91

### Tasting Notes

"Nils Venge's 2010 Cabernet Sauvignon Oakville is a winner. Lots of creme de cassis fruit intermixed with toasty oak, licorice and spicy aromas jump from this dark ruby/plum-colored wine. With a Pauillac-like cedar/wood character, a broad, expansive mouthfeel and a spicy finish, this round, seductive, rich, full-bodied 2010 should drink well for 10-15 years." Robert Parker

### Vineyard Notes

In 2010 we hand-picked all 35 tons of our Cabernet Sauvignon grapes swiftly during a seven day period. The majority of the grapes came from the dry farmed 9.5 acres of Cabernet Sauvignon planted on the estate located one-third mile north of Oakville Cross on Money Road. Our soils are of Pleasanton and Bale loam series with spots of silt and gravel. Rootstock is Teleki 5C on 6 x 12 ft. spacing. This year the wine was a blend of 85% Cabernet Sauvignon grapes from the estate and 6% Atlas Peak, with 9% Petit Verdot grapes from Truchard Vineyard in Los Carneros, Napa Valley.

### Production Notes

The fruit was sorted both in the vineyard and on the crushpad, then gently crushed into small stainless fermenters. We left the juice to ferment on the skins for fourteen days after inoculation using Montrachet yeast. The wine went through a combination of punch-downs and pump-overs twice daily during this period. After pressing, the wine was racked into 60% new French and 10% American oak barrels and left to age for 26 months. During this time native malo-lactic fermentation occurred. This wine was polish filtered prior to bottling.

