



Since the Anderson Valley is not warm enough to grow world-class Cabernet Sauvignon, we have always grown our fruit further inland -- at La Ribera Vineyards -- where the cooling ocean fog is less common. We reserve the most rocky and alluvial soils at this location for our Cabernet. The vines struggle in this setting, resulting in low yields of grapes with exceptional flavor.

Four different clones of Cabernet Sauvignon were used in this vintage: selections 4, 6, 21 and 337. These clonal selections contribute different flavors, color and tannin structure, which result in greater complexity in the finished wine. In the winery we handle each lot separately. We start with a cold soak to maximize color and flavor extraction with fermentation and pressing to follow. After the newly fermented wine is settled, we rack it to a mix of French and American oak barrels (25% new) where it was aged for 16 months.

The 2009 Cabernet Sauvignon exudes bold aromas of blackberry, blueberry, allspice, cola and bay. The palate is a burst of berries up front with a nice laurel spice, coffee bean and earthiness that lasts through the long, graceful finish. The texture shows restrained tannin and a round mouth feel, which offers nice depth and concentration and should age well over the next ten years. This wine's profile can play well with heartier dishes that use herbs like rosemary, thyme, and basil. A yummy slow cooked brisket, ratatouille or Fiscalini cheddar cheese will make this wine even more of a pleasure to drink.

Harvest Dates: October 8 – 23, 2009
Sugar at Harvest: 22.7 – 25.6° Brix
Alcohol: 13.8%
Total Acid: 6.2 g/L
Cases Produced: 1510