

SILVER OAK

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Alexander Valley Cabernet Sauvignon

TASTING NOTES

Our 2010 Alexander Valley Cabernet Sauvignon is a vibrant, elegant expression of this classic appellation from a cooler vintage. It has a deep garnet color and an enticing nose of cassis liqueur, blueberry coulis, tobacco, tarragon and roasting coffee. The seamless palate starts with a berry-laden attack, follows with a full-bodied mid-palate, and ends with a long, savory finish with fine-grained, well-integrated tannins. Given proper cellaring, this wine should give drinking pleasure through 2031.

BLENDING AND AGING

Our 2010 Alexander Valley, selected from several different vineyards, is 100% Cabernet Sauvignon. We blended the vineyard lots in early 2011 and transferred the wine to 50% new and 50% once-used American oak barrels for aging. Blending prior to barreling allows us to achieve a balance of the wine's natural elements, such as fruit and tannin, before they are influenced by oak. The wine was then aged in barrel for approximately 24 months and another 15 months in bottle to harmonize its components before release.

VINTAGE DESCRIPTION

2010 was the first of two unusually cool California vintages. The spring was cool with some minor frosts and a few spring showers. By June, temperatures normalized, greatly helping bloom and set. Both July and August were unusually cool, which contributed to extraordinary phenolic and color maturity. Slightly above average temperatures in September and the first half of October brought the crop to ideal maturity. We began harvest in the Alexander Valley on September 30th, three weeks later than normal, and ended on October 26th.

VINTAGE	2010
APPELLATION	Alexander Valley
COMPOSITION	100% Cabernet Sauvignon
BOTTLE SIZES	750ml, 1.5 L Magnum, 3 L Double Magnum, 6 L Imperial
ALCOHOL	13.9%
RELEASE DAY	August 2, 2014

