



This primarily Bordeaux-inspired blend shows the sanguine, focused fruit and shapely tannins that we've come to expect from the sandy soils and slightly cooler mesoclimate of this outstanding vineyard site.

THE PARING RED 2010

40% Cabernet Sauvignon, 25% Merlot, 15% Cabernet Franc, 10% Sangiovese, 6% Petit Verdot, 4% Syrah.

California

Aged in French oak (55% new and 45% neutral) for 22 months.

Coopers include Taransaud, Sylvain, Bel Air, and Dejarnac

Unfined and unfiltered

4685 cases produced

WINEMAKER'S NOTES: Alluring and lifted nose of Chambord-like black fruit laced with fresh spice and mint nuances. Garigue aromas of Provence herb and dust in the sun. With air it opens to reveal a combination of fresh herbs, dried bay leaves, smoke, balsamic and black cherry notes. Subtle aromas of orange zest, clove and savory notes arise in the background. Powerful flooding attack of sweet and rich black fruit. The enveloping tannins are reminiscent of dark chocolate as they coat the palate with a cacao-like sensation and lead to a lasting finish dominated by the essence of blackberries. Dense, chewy and balanced, it represents the best of the cool climate brightness and structural intensity of the 2010 vintage.

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