

TEXTBOOK



“*Fin de journée*”

C A B E R N E T S A U V I G N O N N A P A V A L L E Y

• H I G H L I G H T S •

- Superb, mature sites in prestigious Rutherford and Oakville Districts highlight the pedigree of this release
- Exemplary sustainable farming practices provided beautiful clusters with perfect flavor and balanced maturity
- Classic Bordelaise winemaking (handwork in vineyard, modest new French oak barrels, egg-white fining) partnered with Merlot provides a bold but balanced result.

• V I N T A G E 2 0 0 9 •

Despite late spring rains, 2009 weather was again dry in Napa Valley and combined with a lack of frost and moderately cool growing season the vintage shall likely be defined as “excellent”. Yields were about normal, after a very small 2008. Clusters and berries were normal to small which led to terrific color and flavor development. In short, we are bullish on the vintage.

• V I N E Y A R D S •

The core of our “*Fin de journée*” Cabernet Sauvignon comes from carefully selected single vineyard sites located within the Rutherford and Oakville District AVA’s. Planted in the early 1990’s these sites clonal material include clones 4, 337 and others. The Rutherford site exemplifies its provenance with incredible density, color and the classic “dusty” Rutherford nose. The Oakville District site delivered intense aromas, texture and high quality grape tannins. The Oakville District is, well, just plain special. A few other sites in Napa Valley completed the blend, ranging from Yountville to Calistoga. Collectively, our 2009 shows elevated structure and less flash than some nearby contenders and extols a decidedly Bordelaise sensibility, albeit interpreted by us Napa folk.

Exemplary sustainable farming practices are employed in these sites and after veraison unevenly ripened bunches were hand culled which reduced yield to about 5 pounds per vine (@ 2.9 tons/acre), low for the area.

Regional Composition: 100% Napa Valley (40% Rutherford, 25% Oakville District, balance (35%) from other selected sites in Napa Valley)

Varietal Composition: 88% Cabernet Sauvignon, 12% Merlot

• F E R M E N T A T I O N A N D M A T U R A T I O N •

At harvest, hand-picked clusters were field sorted, and then hand-sorted at the winery between October 2 and October 18 at an average of 26 Brix. Cold soaking for 2 days in open-top temperature-controlled fermenters developed color and flavor in the absence of alcohol. Fermentation began spontaneously with prevailing yeasts in the winery and several daily punchdowns kept the cap immersed in must, extracting superb flavor and structure. After inoculation with cultured yeasts and 22 days on their skins the must was gently pressed into French oak barriques where it slowly completed its ML fermentation. Press fractions were discarded. Barrels were of the highest quality; 100% French, 30% new, three-year air dried, medium toast and handbent by Remond, Cadus and Francois Freres in central France. A touch of Merlot added a dollop of bright fruit and acidity. Fourteen months barrel maturation with three hand rackings and one egg white fining integrated flavors and developed its wonderfully classic mouth-feel.

We call this Cabernet Sauvignon “*Fin de journée*” (“at the close of the day”) to express when we most enjoy drinking it. We believe it is a “textbook” example of this noble variety grown in these outstanding appellations and that it can be enjoyed for several years to come.

pH: 3.70 TA: 0.55 g/100mL Alcohol: 14.35% Suggested Retail Price: \$25.00

Jonathan & Susan Pey

Growers – Vintners - Stewards

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