

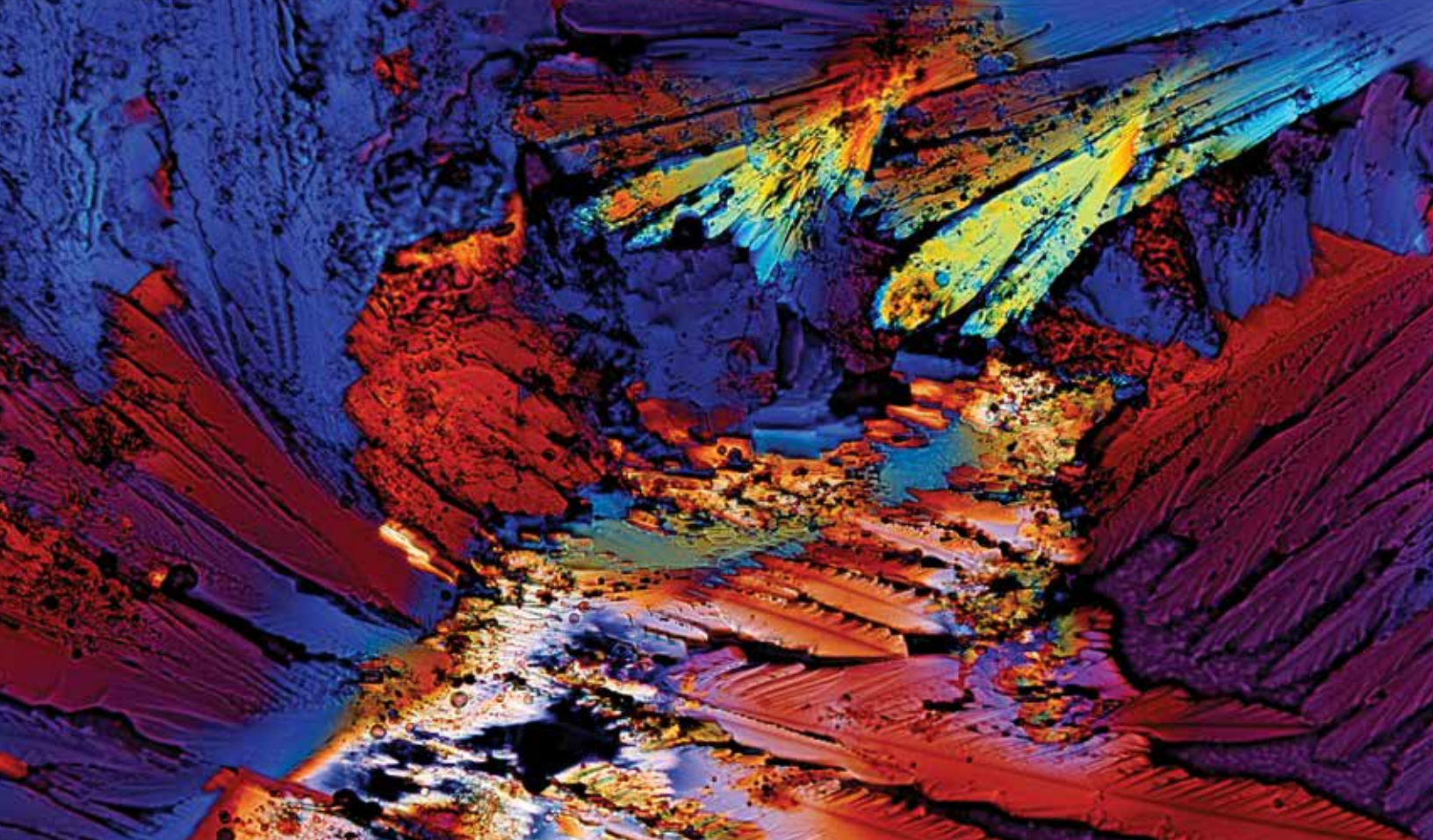
***The Black Bottle
2010 Cabernet Sauvignon
Diamond Mountain District
“Crossing Into Sunlight Vineyard”***

Winemaker's Notes

Once in a purple moon all the elements come together. And if you're willing to take the time to savor, then planets will align and tip the scales to create an experience that is worth the time, effort and gymnastics to bring this wine to your table. If you're looking for sauce and flash, look elsewhere. This is about subtlety, which politely asks you to sit and contemplate as it softly and slowly emerges from the glass. Give it time and study and you'll find the 2010 is eminently complex in aromatic display and invites a Bordeaux sense of presence on the palate. It is a style that has gone out of favor in Napa, replaced by the mindset "mine is bigger and oakier than yours" but it's a true and unadulterated old school style and reminds you why Napa is a top player in producing stellar wines.

A very elegant and structured wine layered with radiant fruit. Flows from the glass with an initial focus on ripe, dark fruit. It takes 30 minutes or more to really open and appreciate. The wine shows fabulous energy through the mid palate all the way to the finish, where a closing blast of dark fruit saturates the palate.

"Blackberry jam, sweet grilled herbs, sage, cassis, tobacco and spices are woven together, leading to a soft and opulent end point. Chocolate, espresso and elements of crushed stone—with a superb mouth staining texture—complete the finish. The wine's sheer density almost hides the Diamond Mountain tannins, but they are nicely present and the wine will ultimately benefit from a couple of years in the cellar but eminently drinkable now."



A single molecule of The Black Bottle cabernet

Technical Information

Vintage	2010	EtOH	14.01
Varietals	100% Cabernet Sauvignon	TA	6.28 g/l
Appellation	Diamond Mountain District	RS	0
Acid	13.52	VA	0.50 g/l
PH	3.69	Barrels filled	11.4

Aged two years in new French oak, 1 year neutral barrels

Napa Valley Cabernet Sauvignon

Situated high up the Mayacamas Range on the northeast side of the Napa Valley, the up valley and high elevation of this particular vineyard means the fog which influences the valley floor is not a determining factor. The soil is uniformly volcanic, porous and contains small bits of volcanic glass, located on an alluvial bench consisting of highly weathered sedimentary and volcanic grist with ash and red loam clay at elevation of 1000 + feet.

Viticulture was performed without herbicides, chemical fertilizers or synthetic pesticides. Manual harvest in very small crates. Yields of approximately 1.6 tons per acre. Traditional vinification without acidification, chaptalization or enzymes. No additional SO₂ used in barrels or added to wine. Slow, complete fermentation using native yeast *Saccharomyces cerevisiae*. 8 rackings, wine was finished with minimum filtration and no fining and a specific heat reducing bottling protocol.