



WINE STATISTICS

BLEND:	75% Cabernet Sauvignon; 12% Merlot; 9% Cabernet Franc; 2% Malbec; 2% Petit Verdot
APPELLATION:	Sonoma Valley
HARVEST DATES:	September 26 th through October 26 th , 2011
SUGAR AT HARVEST:	23.8 degrees Brix average
FERMENTATION:	Up to 12 days in stainless steel tanks, punched down up to 4 times daily
AGING COOPERAGE:	Aged 24 months in 20% new French oak barrels
ALCOHOL:	13.5% by volume
ACIDITY:	TA = 0.60 g/100ml; pH = 3.55
PRODUCTION:	2,902 cases (12 x 750ml); 7 cases (6 x 1.5L bottles); 6 x 3.0L bottles
RELEASE DATE:	April 1 st , 2014
WINERY RETAIL:	\$30 per 750ml bottle

WINEMAKER'S NOTES

This supple and generous Cabernet Sauvignon blend is crafted in the classic Bordeaux style that Walter Schug pioneered in the 1970's as winemaster of Joseph Phelps Vineyards. A ripe mouthful of currant and cherry flavors is framed by fine tannins and a touch of spicy oak. It has a classic bouquet bursting with berries, cassis and spice. Merlot, Cabernet Franc, Malbec and Petit Verdot are blended in to add depth and elegance, further enhancing the bright berry flavors and lively acidity. Try this wine with hearty stews, wild mushrooms and grilled meats. Though ready to enjoy now, it will develop gracefully with 5 to 7 years of additional cellaring.