



2009 PROPRIETARY RED NAPA VALLEY

HARVESTED		September 21 – October 28, 2009
VINEYARDS		Pahlmeyer Waters Ranch, Stagecoach, Rancho Chimiles, Las Amigas
BOTTLED		April 21, 2011
COMPOSITION		82% Cabernet Sauvignon, 7% Merlot, 7% Cabernet Franc, 3% Petit Verdot, 1% Malbec
ALCOHOL		15.2%
WINEMAKER		Erin Green

VINTAGE NOTES

The 2009 growing season was steady and mild. Late, light spring rains provided natural irrigation while a warm spell in June helped shut down excessive canopy growth. Temperatures stayed in the 80 to 90 degree range – the “sweet spot” for slow, even ripening – through harvest.

WINEMAKING NOTES

The grape clusters were hand-sorted, and once de-stemmed, the berries were sorted again by hand on the way to tank. After four to five days of pre-fermentation cold maceration in small open-top fermentors, the fruit began 100% native yeast fermentation. Two to three weeks later, the fruit was gently pressed and moved to barrel where it finished primary and secondary fermentations. The wine continued to age in 85% new French oak – a combination of Taransaud and St. Martin barrels – for eighteen months. It was bottled unfinned and unfiltered.

TASTING NOTES

The 2009 Proprietary Red is at once elegant, rich and powerful. Brilliant purple in color, aromas of wildflower and rose oil deepen as the wine opens. Flavors of cassis, huckleberry and tar are accented by notes of smoked meats and cardamom. Polished, fine-grained tannins are supple and silky. The multi-layered finish relaxes and evolves with time, indicating age-worthiness.

REVIEWS

Wine Spectator, August 2012:

“This Bordeaux-like expression offers a mix of cedar-laced tobacco, dried berry, loamy earth and herbal notes. Young and tightly wound, this unfolds slowly and gracefully, and looks like an ideal choice to lay down.” – JL **94 points**

