

Vineyards

The grapes for this wine were grown in a series of plantings located in the recently-recognized San Francisco Bay appellation. Each of the classical Bordeaux varietals are represented in the blend... Merlot; Malbec; Petit Verdot; Cabernet Franc and Cabernet Sauvignon. The various plantings are all located in Region II meso-climates where the heat of the day allows for the formation of the cassis and black cherry notes found in the wine; while the evening coolness promotes the tobacco box and cedar hints that you will discover in the long, lingering finish. Grape cultural practices range from a modified Geneva-Double-Curtain to Vertical Shoot Positioning from drip irrigated to dry-farmed. All of these variables and more work together to create a wine of enormous complexity and balance.

In the Winery

The grapes were harvested by hand in late-October of 2001. Yields were below average, 2.5-3.0 tons per acre. Arriving at the winery, we destemmed the grapes and fermented them in small lots in open top fermentors. Over the next two weeks, the grapes were macerated using the traditional punch down method. The whole-berry fermentation combined with the cooler temperatures maintained in small lot fermentation allow us to produce a rich wine, with all of its abundant fruit intact. Following the wine's initial fermentation, we barreled the wine in French oak for a period of 22 months. The varietal composition of the final blend is as follows: Malbec - 35%; Merlot - 30%; Petit Verdot - 25%; Cabernet Franc - 7%; Cabernet Sauvignon - 3%. The wine was bottled in early September of 2003 and released in July of 2006.

Tasting Notes

COLOR: Deep garnet with a purple edge

NOSE: Cassis and black cherry, with hints of cedar and cigar box.

MOUTH: Very big and full-bodied with layers of cassis, ripe plum, cigar box, tobacco and notes of vanilla to round the palate. This wine has backbone to spare and will age beautifully for many years to come.

