



COHO

Wine: 2009 SummitVine Ranch Cabernet Sauvignon

Harvest:	Hand-picked on 9-25, 10-2, 10-5 and 10-9-09
Appellation:	Diamond Mountain District Appellation, Napa Valley
Varietal Composition:	80% Cabernet Sauvignon, 14% Merlot, 5% Cabernet Franc, 1% Petit Verdot
Brix at Harvest:	27.1 Brix
PH:	3.73 pH
Total Acidity:	4.8 g/L
Crush:	100% whole berries
Pre-fermentation:	3 day cold soak at 55 degrees F
Fermentation:	10 days primary, malo-lactic fermentation in barrel
Peak Temperature:	92 degrees F
Aging:	22 months in barrel
Oak:	100% French oak, 45% new for the vintage consisting of Allier, Tronçais, and Center of France Forests, medium and medium plus toast
Bottled:	July 16, 2011
Produced:	339 cases 750 ml, including 6- 1.5L, cases produced
Release Date:	May 1, 2012

Winemaker's Notes:

SummitVine Ranch Vineyard is located at almost 1800 ft elevation in the Diamond Mountain District. high above the Napa Valley floor. The 2009 harvest includes all four Bordeaux varietals grown on the ranch. Floral notes, cassis and black olive aromas and black cherry flavors with muscular tannins come from Cabernet Sauvignon; red raspberry flavors and a pretty, sculpted tannic structure is from the Merlot; a perfumed spice of tobacco and violets come from Cabernet Franc; pencil lead with forest floor and a powerful complexity comes from the Petit Verdot. The wine's exceptional entry on the palate is seamless and fruit-forward, with ripe black fruit flavors and luxurious tannins in the finish.

Finished Wine Statistics:

Alcohol: 14.8 %

Ph: 3.66 pH

TA: 5.3 g/L