

## 2010 Headwaters - Napa Valley Red Wine

Harvest: Hand-picked on October 1, 9, 20 and 22, 2010

Appellation: Napa Valley

Varietal Composition: 56% Cabernet Sauvignon, 38 % Merlot, 5 % Petit Verdot 1 % Cabernet Franc

Brix at Harvest: 25.2 degrees Brix

pH: 3.54 pH

Total Acidity: 6.5 g/L

Crush: 100% whole berries

Pre-fermentation: 3-day cold soak at 50 degrees F

Fermentation: Approximately 13 days primary, malo-lactic fermentation in barrel

Peak Temperature: 94 degrees F

Aging: 20 months in barrel

Oak: 100% French oak, 45% new for the vintage consisting of Allier, Troncais

and Center of France forests, both medium and medium plus toast

Bottled: July 20, 2012

Produced: 2775 (9L) cases, including 15/1.5L cases

Release Date: December, 2012

## **Winemaker Notes:**

Coho Headwaters Napa Valley Red Wine is a "Bordeaux blend" of four varieties: Cabernet Sauvignon (56%); Merlot (38%); 5% Petite Verdot and 1% Cabernet Franc. The majority (77%) of the vineyards for this wine are in the new "Coombsville" appellation of the Napa Valley. This rock strewn "terroir" provides deep and opaque red color, with supple red cherry/wild berry and cassis fruit aromas. The same fruit tones and integrated oak nuances offer complex flavors and power on the palate. The supple tannins offer a silky fine-grained texture to the wine and a lingering, fruit-forward finish.

## **Finished Wine Statistics:**

Alcohol: 14.6% pH: 3.62 pH TA: 5.5 g/L