



COHO

Wine: 2010 SummitVine Ranch Cabernet Sauvignon

Harvest:	Hand-picked on October 1, 2010
Appellation:	Diamond Mountain District Appellation, Napa Valley
Varietal Composition:	81% Cabernet Sauvignon, 11% Merlot, 7% Cabernet Franc, 1% Petit Verdot
Brix at Harvest:	26.2 Brix
PH:	3.75 pH
Total Acidity:	5.5 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:	20 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 18, 2012
Produced:	723 cases 750 ml, including 6- 1.5L, cases produced
Release Date:	May 1, 2013

Winemaker's Notes:

SummitVine Ranch Vineyard is located in the Diamond Mountain District at an elevation of 1775 ft. The hillside characteristics of the site yield a bold wine that is firm in structure. Four Bordeaux varietals grown on the ranch are included in the 2010 blend. In the nose, mountain "briary fruit" notes along with cassis and black cherry add complexity and aromatic richness. Ripe, black currant introduces intense fruit flavors on the palate, and bold tannins from Cabernet Sauvignon gives the basis for layers of red plum and berry flavors from Merlot, a perfumed spice of tobacco and violets from Cabernet Franc followed by the dark and powerful complexity of Petit Verdot. Ripe, black fruit flavors and luxurious tannins are evident in the lengthy finish.

Finished Wine Statistics:

Alcohol: 14.8 %

Ph: 3.67 pH

TA: 6.0 g/L