



2010 CABERNET SAUVIGNON *California*

BLEND

*Cabernet
Sauvignon 100%*

VINEYARD

The 2010 Arnold Palmer Cabernet Sauvignon was made from select vineyards throughout California's Central and North Coast appellations. The cooler growing conditions of 2010 and lower yields favored wines of good color and aromatic intensity. While the Central Coast vineyards provided the majority of fruit for this blend we added a portion of North Coast grapes to bring additional flavors and structure to the wine.

WINEMAKING

The grapes were handpicked in the early morning then crushed, de-stemmed, and allowed to cold-soak at 50 degrees F for 72 hours. For added richness, color extraction and structure the grapes were pumped over twice a day. The new wine was pressed off the grape skins shortly after the finish of fermentation when optimum color had been obtained. The wine was cellar aged for seventeen months developing aromatic character. The Central Coast wines brought round and soft textures whereas the North Coast vineyards contributed structure and complexity. These individual components were blended and bottled in February 2012.

TASTING NOTES

The 2010 Arnold Palmer Cabernet Sauvignon has aromas of almonds and plump dark cherries. The flavors of the wine hint of mocha and spiced chai tea while filling the mouth with raspberry candy, dark chocolate, and espresso. The finish has elements of dark fruit, integrated with an elegant and rounded tannin structure.