

2010 BOUGETZ CELLARS EMINENCE NAPA VALLEY CABERNET SAUVIGNON

WINEMAKER NOTES

Benefiting from an unusually cool summer, the 2010 Eminence is a blend of 91% Cabernet Sauvignon and 9% Merlot. Let this wine cellar for a couple of years to allow it to express itself. Loads of blackberries and black currant are completely integrated with lovely layer of pepper, tea leaf and dusty oak.

HARVEST NOTES

2010 was the coolest summer in Napa Valley in 40 years which caused problems in some sites, but generally it allowed most fruit to hang on the vine for an extended period of time. The Cabernet out of the newly approved Coombsville AVA was picked the first week of November, one of the latest dates since we started sourcing from this cool site. We had two heat spikes, one in September, and one in early October that only assisted in ripening this site. With the lengthy hang time, the Cabernet Sauvignon ripened naturally, providing full maturity with a touch lower alcohol.



Harvest date: November 5th, 2010

Appellation: Napa Valley

Brix at harvest: 26.4

• Crush: De-stemmed, 100% whole berry

Fermentation: 14-day ferment

 Aging: 19 months, with 75% new French oak, 25% once used

Alcohol: 14.3%

pH: 3.76

TA: 6.3 g/L

• Bottled: June 2012

Case production: 105 casesWinemaker: Thomas Bougetz

• Suggested retail: \$55

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