



2009 Tom Eddy Napa Valley Cabernet Sauvignon

Harvest Information:

Varietals:	Cabernet Sauvignon (88%) , Petit Verdot (7%) Malbec (5%)
Appellation:	Napa Valley
Vintage:	2009
Harvest Dates:	September 21st - October 23rd

Ranch Breakdown:

Bella Vista	4%	Diamond Mt.
Stagecoach	33%	Atlas Peak
Meteor	44%	Mount George
Spanos/Berberian	19%	Napa Valley (Pritchard Hill)

Winemaking Information:

Fermentation: BRL97, T73 yeast @ 78-82F
BBL age: 34 months 225 liter barrels
New oak: 62%
Primary Coopers: Vicard, Alain Fouquet, Sylvain
Barrel Type: 100% French oak

Finished Wine:

Alcohol: 14.7%
Acid: 6.9 g/L
PH: 3.62
Production: 1344 - 6 packs

Harvest Notes:

The weather in early January was unusually warm and a lack of rain was the norm. However, rainstorms in late February and April helped to mitigate the dry conditions and we still ended the year at 80% normal annual rainfall. Despite short heat spikes in June and July, most of July and part of August proved to have ideal growing conditions for mountain vineyards with foggy mornings, warm afternoons and cold nights. Although temperature swings were typical during the growing season, overall mild summer days and cold summer nights throughout July, August and September made for near perfect ripening conditions and helped to make the 2009 vintage a spectacular one much like the great 2005 vintage!

Tasting Notes:

Because of the diverse terroirs from which it comes, the wine is highly nuanced with many distinct flavors and aromas. Layers of dark fruit permeate the nose as subtle background notes of vanilla, spice and cedar bring an alluring complexity to the wine. On the palate, the wine is rich yet elegant with an enticingly bold structure and supple tannins. The finish is clean and lingering with lean acidity that makes this a great wine to pair with food. The Petit verdot adds floral delicacy to the aromas; while the Malbec enriches the "meaty" proportion in the wine. Overall the Cab Sauvignon continues to build structure and together, the three varietals merely add up to lots and lots of complexity. Enjoy!