



2009 Red Pin Cabernet Sauvignon

On the nose: Luscious jammy notes of cranberry, currants and huckleberry, balanced by the flavor of cocoa.

On the palate: Fruit forward, with great dark fruit, including cherry and black currants, complimented by smooth tannins, contributing to a wonderfully smooth mouth feel. This easy drinking wine finishes with hints of cocoa and French vanilla.

Cellaring: 15 months in 80% French and 20% American oak barrels, with full malolactic fermentation in barrel. This fine wine will improve with additional bottle aging and can be cellared up to 5 years, but don't let this stop you from the pleasure of drinking it now!

Varietals: 85% Cabernet Sauvignon; 15% Cabernet Franc (1 of the 2 genetic parents of Cabernet Sauvignon).

Vineyard: The Los Robles Vineyard is in the Clements Hills Sub Appellation, planted in 1998, and is around 100' in elevation. These vines are growing in some of the oldest soils of the Lodi Appellation: dry powdery clays containing volcanic clasts with a hard pan at seven feet. This field is the perfect red wine field, being the last to harvest, due to its microclimate and the vernal pools, giving the grapes plenty of hang time. This premium plot yields intense fruit with high concentration and complexity. The Mediterranean climate can produce a 30 degree temperature change over a 24 hour period.

Legally, not "estate grown" since winery is not located on vineyard - it's about 6 miles away as the tractor drives!

Technical Specifications

Alcohol: 14.2%	pH: 3.57
Malic Acid: 0.00 g/L	Free Sulfur Dioxide: 28 mg/L
Volatile Acidity: 0.0749 g/100ml	Total Sulfur Dioxide: 91 mg/L
Total Acidity: 6.14 g/L	Residual Sugar: 0.39 g/100ml