

STAGLIN

FAMILY VINEYARD

2010 ESTATE CABERNET SAUVIGNON

Rutherford, Napa Valley

<i>Release Date</i>	October 1, 2013
<i>Harvest Dates</i>	October 10—October 23, 2010
<i>Barrel Aging</i>	21 Months
<i>Oak</i>	100% French, 89% new, 11% used
<i>Blend</i>	94% Cabernet Sauvignon, 4% Cabernet Franc, 2% Petit Verdot
<i>Alcohol</i>	14.9%

Winemaker Tasting Notes



The 2010 growing season was challenging, uneven and hard to predict with a wet and cool spring, a beautiful June, a foggier and cooler than normal summer that culminated in the seismic heat-spike of late August followed by two additional spikes in late-September and mid-October. As always, Richard and the crew were up for the challenge and presented me with fruit of a superb quality that earlier in the year I doubted was possible. The one casualty of the vintage was yield – 2010 turned out to be our smallest crop ever.

The effusive 2010 Cabernet has an animated nose of red and black fruits emboldened by a rich, resin-y undercurrent of tar, licorice with a camphor and rosemary herbal lift. The palate turns darker, dominated by black raspberries, blueberries and ripe Damson plums with ribbons of baker's chocolate dusted by espresso roasted coffee beans and hints of creosote and fresh ground cloves that drive the wine to its substantial yet fine-grained and mineral-driven finish. Though drinking well now, the dense, compacted layers of this wine will continue to reveal additional treasure with more time in the bottle.