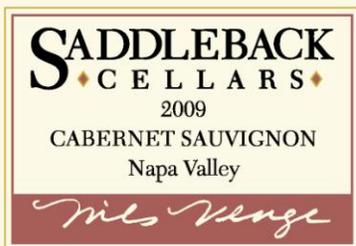




SADDLEBACK CELLARS



PRODUCED AND BOTTLED BY SADDLEBACK CELLARS
OAKVILLE, CA - ALC 14.2% BY VOL. - CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

2009 CABERNET SAUVIGNON

Appellation: Napa Valley
 Harvested: October 27 – 30, 2009
 Cooperage: 60% New French Oak, 5% New American Oak
 Alcohol: 14.2%
 Bottled: December 8, 2011
 Released: NA
 Cases Produced: 1,235 cases

In 2009 we hand-picked all 30 tons of our Cabernet Sauvignon grapes swiftly during a four day period. The majority of the grapes came from the dry farmed 9.5 acres of Cabernet Sauvignon planted on the estate located one-third mile north of Oakville Cross on Money Road. Our soils are of Pleasanton and Bale loam series with spots of silt and gravel. Rootstock is Teleki 5C on 6 x 12 ft. spacing. This year the wine was a blend of Cabernet Sauvignon grapes from the estate and the Truchard vineyard in Los Carneros for 86% of the wine. The 7% Petite Verdot grapes and 7% Cabernet Franc grapes both came from Truchard Vineyard in Los Carneros, Napa Valley.

HARVEST:

We hand-picked 33.25 tons of grapes from the middle of until the end of October.

Average Sugar: 24.5 Brix
 Acidity: 5.8 g/L
 pH: 3.66

FERMENTATION AND AGING: The fruit was sorted both in the vineyard and on the crushpad, then gently crushed into small fermenters. Here we left the juice to ferment on the skins for fourteen days after inoculation with cultured *Montrachet* yeast. The wine went through a combination of punch-downs and pump-overs twice daily during this period. After pressing, the wine was racked into 65% new French and 5% American oak barrels and left to age for two years. During this time native malo-lactic fermentation occurred. This wine was bottled un-fined and un-filtered.

CHARACTERISTICS: Deep colored, heady aromas of ripe black cherries, peppery spice rack, and cigar box are emitted from this wine's fragrant bouquet. Provocative, aromatic displays of ripe berries layered over rich velvety tannins produce an impeccable multi-layered mouthfeel. Elegantly compliments grilled steak, braised short ribs, rack of lamb and aged cheese such as Blue, Brie and Camembert.

REVIEWS: *"(includes 7% each petit verdot and cabernet franc): Good bright red-ruby. Sexy, aromatic nose combines blackcurrant, violet, graphite, bitter chocolate and spearmint oil. Tightly wound and youthfully medicinal, with a flavor of kirsch dominating the middle today. Finishes savory, dry and very long, with big, palate-saturating tannins. A small percentage of these barrels are from Virginia oak."* Rated 91 points by Steven Tanzer's International Wine Cellar

"The 2009 Cabernet Sauvignon shows gorgeous focus in its beautifully delineated fruit and expressive aromatics. Blackberry, cassis, spices and licorice are some of the nuances that wrap around the palate in this fleshy, generous Cabernet Sauvignon. In 2009 the blend is 86% Cabernet Sauvignon, 7% Cabernet Franc and 7% Petit Verdot. Anticipated maturity: 2012-2019." Rated 88-91 points by Antonio Galloni, Wine Advocate Dec 2011



Milo Kenge



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