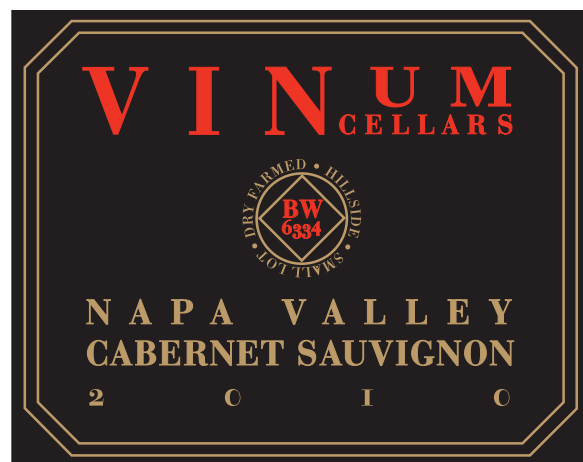


# 2010 **NAPA CAB** Cabernet Sauvignon VINUM CELLARS

## TECHNICAL NOTES ▼

Varietal Composition.... 100% Cabernet Sauvignon  
Appellation..... Napa Valley  
Winemakers.....Richard Bruno, Chris Condos  
Alcohol..... 14.9%  
TA (g/100ml)..... 5.90  
pH..... 3.68  
Barrels..... 50% new French Oak  
50% 2 year old French Oak  
for 24 months  
Production.....235 cases 750ml

## LABEL ▼



## DESCRIPTION ▼

Medium Brick red color with rich, sappy French oak notes with ripe black cherry and cassis. The palate is supple and ripe with light cocoa and sweet dark chocolate covered cherry notes. The palate is super concentrated and reveals a core of ripe fruit from huckleberry to plum and then back to cherry again. The cassis notes reappear on the palate and finish with soft and elegant tannins, which will allow for extended cellaring through 2030.

This wine is clearly a cellar candidate from an exceptional vintage. We only produced a couple hundred cases so this will be a rare short offering.

## TASTING NOTES ▼

I like this wine best with beef tenderloin or slow cooked short ribs with parsnip mashed potatoes and English peas. Most heavy bodied Napa Cabernets require decanting and this wine is no exception, so let it breathe for an hour after opening. This wine is also fun to drink on its own or with a rich chocolate dessert.

## FACTS ▼

- Small production, 100% Napa Cab at its best.
- Dry-farmed, Hillside Vineyard with yields between 1 & 2 tons/acre.
- 24 months in 100% New French oak.