**2010 Portfolio, Limited Edition**

 **Vintage Note**

The 2010 vintage will be remembered as a demanding year with unexpected cool weather and rainfall. It was the coolest summer in 50 years. The hangtime of the grapes was extended by two weeks. End of August, we had two hot days over hundred degrees. The wonderful side of this erratic weather is resulting in refined, elegant tannins, complex aromas and balanced and elegant flavors. The success of this vintage was constant vigilance and rigorous canopy management.

The wine shows exceptional quality, tight, dense and layered with refined, elegant and velvety tannins, complex aromas of rose petals, blackberry, espresso beans. The flavors of wild dark berry, beautiful black licorice weaved by complex sweet oak and spices. Long fresh finish ending up with some minerality and focus. The wine will cellar well for many decades.

**Winemaking Note**

**Composition:** Cabernet Sauvignon 83%, Cabernet Franc 17%

**Fruit Sources:** Hendry Ranch block 8 and Detert East

**Age of Vines:** CS 36 years and CF 31 years

**Date of Harvest:** October 11th and 16th

**Fermentation:** Fermented in 1-ton bin

**Winemaking:** No pump, no fining, no filtration, natural gravity flow

**Skin Contact:** 31 days

**Malolactic Fermentation:** In barrel

**Barrel Aging:** 30 months in 100% New French Oak

**Cases:** 200

**Accolade**

***Wine Spectator***

