

TERRA VALENTINE



2010 WURTELE VINEYARD ESTATE CABERNET SAUVIGNON



Vintage:

In 2010 rainfall returned after three dry years, pushed bud break, flowering and fruit-set back by at least two weeks at the front end of the growing season, and due to the cloud cover, there was no frost damage. The cool early summer growing season coupled with the unexpected heat spikes in the late summer resulted in a late and shortened harvest with lower yields.

Vintners were excited about what they were tasting from the vineyards--concentrated flavors that will materialize into elegant, structured wines, almost European in style.

Vineyard:

The Würtele Vineyard (pronounced wer-tul), was planted in 1990 by the Raymond family. It was purchased by Angus and Margaret Würtele in 1995. The vineyard, which sits at elevations between 600 to 1000 feet, exudes variations of slope, aspect, and soil. Much like a compass rose, the vineyard is comprised of multiple exposure points that span a full 360 degrees around a central knoll. Though planted exclusively to clone 7 Cabernet Sauvignon, these exposures yield variety in vine orientation and tannin intensity, all of which lend to the unique characteristics of the wine.

Tasting:

Aromas of black currant, juicy blackberry, and rich minerals balanced with smooth tannins while toasty caramel notes fill the mouth for a long lasting finish.

Composition:

100% Cabernet Sauvignon

Harvest Dates:

October 20th - October 21th

Vinification:

Cold soaked 72 hours, Extended maceration, free-run drained off after 16 days total contact.

Aging: 2014 - 2021

Barrel Regime:

22 months in barrel
100% French oak - 50% new

Bottling:

310 cases
Bottled on Aug. 22nd, 2012

Retail:

\$75.00 - 750ml