



2010 McGrail Vineyards Cabernet Sauvignon Reserve

Technical Data

Grape Source:	McGrail Vineyards
Appellation:	Livermore Valley
Production:	1,683 Cases
Varietal Content:	100% Cabernet Sauvignon
Oak:	French, Hungarian, and American
Titrateable Acidity:	0.64
Residual Sugar:	0.021
pH:	3.74
Alcohol Level:	14.7%
Release Date:	July 13 th , 2013

Vineyard Notes: The 2010 growing season had a wet spring followed by a late start and long, cool growing season. These weather conditions pushed harvest back a couple of weeks. The heat spike in late August and early September allowed our grapes to reach maturity in time for picking. With the weather conditions cooler than normal, we trimmed more fruit than usual and were left with a slightly lower yield.

Winemaking Style: Our winemaker believes in using a “spice rack” to create this complex Cabernet. We blend French, American, and Hungarian oak. Approximately 70% of the oak is new each vintage.

The Wine: Our 2010 Reserve was bottled on April 18th, 2013, unfiltered. The dark red color leads to an intense black cherry and black current aroma blended with baking spice and coconut. On the palate, the dark fruit comes through intermixed with earthy components and anise. The tannins are big and bold and this complex wine finishes with a matrix of flavors. Enjoy this wine with a Filet Mignon.

Awards: *SF Chronicle Wine Competition 2012:* Sweepstake Red Wine Award and Best of Class
Cabernet Shootout 2012: 90 points and 4 Hearts (Love at First Sip)
Cabernet Shootout 2011: 91 points and 4 Hearts (Love at First Sip)
Indy International Wine Competition 2009, 2010, 2011: Gold Medal

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