



## 2009 Kelleher "Brix Vineyard" Cabernet Sauvignon

VARIETAL 100% Cabernet Savignon

APPELLATION Oakville

VINEYARD DESIGNATION Brix Vineyard

HARVEST DATE 10/30/2009

**BOTTLING DATE** 12/20/2011

**RELEASE DATE** 12/01/2013

VINEYARD NOTES 5.2 acres of Cabernet Sauvignon clone 7

4.1 acres of Cabernet Sauvignon clone 337

(Replanted in Spring 2010)

AGING 24 months in French Oak

50% New and 50% Once Used

ALCOHOL 15%

CASES PRODUCED 475

WINEMAKER Craig Becker

**TASTING NOTES** 

Our 2009 estate grown Cabernet Sauvignon has a deep dark ruby color with gorgeous aromas of Bing Cherry. Aged for 24 months in 50% new and 50% once used French Oak Barrels, our Cabernet Sauvignon is bold, fruit forward and suitable for aging. Look for a hint of chocolate and a dash of spice on the palate. The well-structured yet smooth tannins are present throughout the lingering finish and you can count on enjoying this wine for many years to come.

Grapes are cold-soaked in stainless steel tanks and then fermented with wild yeast. Once fermentation is complete, the wine is warmed up to 100 degrees and then pumped over once a day for five days. The tank is then drained over night and transferred to oak. The wine is lightly fined with 1 egg white per barrel.

