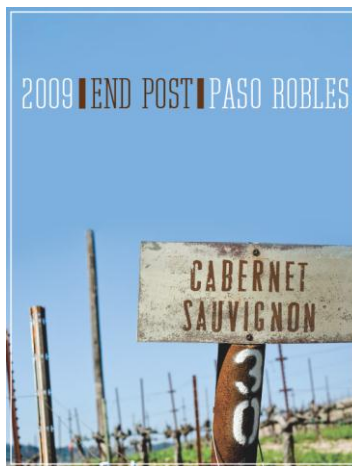


CABERNET SAUVIGNON 2009  
END POST

*End Post defines the wine.  
End Post anchors the vine.  
End Post, it's more than a sign.*

Mother nature was definitely on our side in helping us introduce the new End Post Cabernet Sauvignon. A celebrated, ideal vintage with virtually no heat spikes and even ripening, albeit very low rainfall, the leisurely harvest cruised on into late October promoting substantial phenolic extraction from the small ripe berries. This third year of the continuing California drought stressed available water resources with some frost occurring in early April. By farmers standards this was an ideal spring that contributed to good fruit set with tiny, and therefore, intensely flavored clusters. Uniform ripening lead to a very successful harvest and greatly assisted us in turning out this, our first Cabernet Sauvignon under the new *End Post* label.

Opaque in the glass, as deep color and dark fruit aromatics were the trade mark of 2009. The *End Post* shows deep intense black and red fruits on the nose. As the wine slowly opens up, cassis and pomegranate scents make way for anisette, violets, chestnut and cocoa aromas to show themselves. The attack on the palate is full on- expansive and seductive. Lush, brooding fruits are laced with great acidity and striking balance, being both soft and rounded for immediate gratification and concentrated enough to hold for 2 – 3years. *End Post* exudes good grip with plenty of give. Blackberry and cranberry flavors on the palate intermingle with vanilla, nutmeg, and leather. We've intentionally kept the tannins in check to ensure easy, early drinking accessibility. Please open a bottle with lamburgers, grilled skirt steak, or simply by itself...A fine example of Cabernet from the proven Paso Robles area.



**VINTAGE DETAILS:**

Varieties: Cabernet Sauvignon 87%  
Cabernet Franc 13%  
Cases: 388 cases produced  
Release Date: August 01, 2012  
CA Suggested Retail: \$20

**COOPERAGE:**

Barrel aged 18 months in 100% French oak (30% new).  
Bottled: October 06, 2011  
Unfined.

**TECHNICAL DATA:**

Alcohol: 14.8%  
pH: 3.68  
TA: .71 g/L  
Fermentation: 5 ton open top fermenters;  
indigenous yeast.