

CABERNET SAUVIGNON-SYRAH RESERVE 2009
VIKING/ ANNA'S ESTATE VINEYARDS
Cabernet Sauvignon 70%, Syrah 30%

This vintage marks Adelaida's first coupling of two Estate vineyard sites, based on the iconic Australian blend. Viking Vineyard, at 1800 ft. elevation typically produces small berries from sparse limestone inflected soils, while Anna's Syrah, a more prolific producer, faces similar challenges on a nearby windswept hilltop, also growing in the ubiquitous calcareous shale. The Syrah, planted in 2001, is showing the broad and deep flavor profile of emerging vine maturity to match the 18 year old seasoned Cabernet. Both of these properties exemplify classic mountain terroir, giving the wine a compactness and inner energy.

A celebrated, ideal vintage with virtually no heat spikes and even ripening, albeit very low rainfall, the harvest dragged into late October, promoting substantial phenolic extraction from the small ripe berries. This third year of the continuing California drought stressed available water resources. Some frost occurred in early April but an ideal spring contributed to a good fruit set of mostly tiny clusters. The vineyard crew harvested Anna's Syrah on Sept. 1st and Cabernet in the third week of September.

This blend follows the Australian model of ying and yang synergy from two Adelaida mountain estates. To quote the winemaker, "the Syrah is the jelly in the donut." The 70/30 ratio emphasizes the personality of Cabernet with its aromas of mulberries and black berries buttressed by the fuller black fruit component of the Rhone variety. This synergy produces a creamy texture with hints cocoa, a dense fruity core with a long nutmeg-infused finish. As always with young Cabernet based wines of this pedigree time is your friend, and additional bottle age will tame the current youthfully tannins. Drink now (with aeration) or hold up to 2017.



VINEYARD DETAILS:

AVA: Viking & Anna's Estate Vineyard
Elevation: 1,600 - 1900 feet
Grade: 30%
Soils: Calcareous & Limestone
Planted Acres: Cabernet Sauvignon 15,
Syrah 18
Yield: 2 to 2.5 tons/acre

VINTAGE DETAILS:

Varieties: Cabernet Sauvignon 70%, Syrah 30%
Cases: 166 cases produced
Release Date: March 2013
CA Suggested Retail: \$48

HARVEST DATES:

September 3rd- 29th, 2009

TECHNICAL DATA:

Alcohol: 15.7%
pH: 3.77
TA: 6.9 g/L
Brix: 27.0
Fermentation: five ton open
top tanks, native yeast

COOPERAGE:

Barrel aged 26 months in 100%
French oak.
Bottled: January 25th, 2012.
Unfined, Unfiltered.