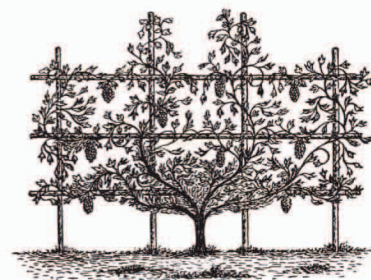




2010 Spitfire Cabernet Sauvignon, Oakville Technical Sheet



Spitfire

Harvest Notes

On the whole, the 2010 season was great weather throughout the year. The spring had no major frost or rain during flowering leading to a decent fruit set. The summer was long with average temperatures throughout letting the grapes ripen at their leisure. The one big weather issue we faced that year was an unpredicted heat spike the first week of August. In many trellis systems the shoots are positioned upright leaving little shade for the fruit and many clusters throughout Napa were badly sunburned. Having a slightly more old fashioned trellis gave Spitfire the protection it needed to weather the heat wave unscathed. From here it was smooth sailing until harvest.

Tasting Notes

This wine is the very definition of good old American Cabernet. Enticing aromas of cherries and vanilla give way to ripe figs and plums, with hints of cedar and huckleberry. Produced in a more classic style the grapes are often harvested earlier than our neighbors, allowing the wine to retain slight herbal, pepper, and even eucalyptus notes. Two years in American oak have softened the palate, making this a very drinkable Oakville Cabernet. There's a pleasantly savory characteristic that hints at roasted meat, salted beef, and miso seasoning – an intriguing counterpoint to the expected combination of rich, red-black fruits. Undoubtedly, this Spitfire will accompany many a steak, but its early approachability could indicate it's a great pairing for a wide variety of cuisines or even enjoyable on its own.

Winemaking Notes

The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, cold soaked 24 hours, inoculated and pumped over one to three times per day. The wine was pressed before finishing primary. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary and twice more before bottling. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Spitfire 2010 Facts:

Appellation:	Oakville, Napa Valley
Harvest Date:	October 20 th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	26 months, 50% new American oak, 50% neutral
Bottled:	August 8 th , 2012
Bottle Size:	750ml
Production:	274 cases
Analysis:	Alcohol: 13.12% by vol.
	Total Acidity: 5.6 g/L