



2010
CABERNET SAUVIGNON - RUTHERFORD
HANDMADE

VINTAGE

2010 was by all definitions a rollercoaster growing season. In keeping with typical La Niña weather patterns, the Napa Valley saw substantial spring rainfall leading into cooler than normal summer temperatures. With bud break pushed back several weeks, the Napa Valley did not see much heat until the end of August, with an unpredicted heat spike throwing vineyards into early ripening. Those who had cut back canopy cover to expose fruit to more heat, were dismayed to find their grapes suffer from sunburn and shrivel up on the vine. Having not jumped the gun on preventative measures, we were able to harvest our vineyards with little to no problems, averaging 4.5 tons per acre. Overall the fruit is concentrated and lush, offering some amazing flavors and a unique vintage.

VINEYARDS & WINEMAKING

The Foley Johnson Handmade Rutherford Cabernet Sauvignon is made 100% from grapes sourced from our Peral Estate Vineyard, which is comprised of thicker and heavier adobe soils with small amounts of gravelly soil to help drain. The ideal growing conditions in the vineyard allow our Bordeaux varietals to reach full maturity on the vine without taking on the green, leafy taste of under-ripen fruit. The grapes were all harvested on October 16th under clear skies. The wine went through 100% malolactic fermentation and is unfinned and unfiltered. After 27 months in 30% new French oak, the wine was bottled on July 16th 2013.

TASTING

The Handmade tier of the 2010 Rutherford Cabernet Sauvignon is nurtured slowly in French oak for 27 months which allows for the development of complexity and great depth of flavor. The wine opens with a bouquet of dried cranberry and candied cherry on the nose. In the mid-palate, it shows a focused core of dark berry fruit with hints of anise and lingers on a long finish of exotic spices and pepper melted together by silky tannins. Seamless and sublime; it showcases the elegance of Rutherford estate fruit in the hands of a master winemaker.

STATISTICS

APPELLATION	Rutherford	ALCOHOL	14.9%
COMPOSITION	100% Cabernet Sauvignon	BOTTLING DATE	July 16, 2013
TA	6.07 g/l	PRODUCTION	269 cases
PH	3.76		
AGING	27 months in 30% new French oak barrels		

