

WINEMAKER'S
NOTES

LANCASTER ESTATE
2010 CABERNET SAUVIGNON

Production: 2,972 cases
Varietals: 79% Cabernet Sauvignon,
12% Merlot, 6% Malbec, 2% Petit Verdot,
1% Cabernet Franc

Titrateable Acidity: 6.3 g/L
Release Date: October 12, 2013
pH: 3.74
Alcohol: 14.7%

OUR THOUGHTS...

The 2010 Lancaster Estate Cabernet Sauvignon is a beautiful wine that captures the pure expression of our unique terroir here at Lancaster Estate. It is a blend of all five of the red Bordeaux varietals we have planted on our volcanic hillside slopes, with fruit coming from seventeen lots on eleven different estate blocks. The wine has an intense, deep color with rich aromas of dark chocolate, raspberries, and violets. The tannins are refined and polished giving the wine amazing structure and depth that keeps gaining power as it moves across your pallet. Black berries, cherries, coffee and vanilla that are finely strung together by a distinct minerality seem to come straight from the soil, complementing the tannin and giving way to a long, beautiful finish. This wine should be decanted when young, and should age for 15+ years.

VINTAGE AND ESTATE NOTES:

Consistent with Lancaster Estate's commitment to making wines of authenticity and place, all of our wines are estate grown, produced and bottled. Native yeasts are used for primary fermentation while secondary malolactic fermentation occurs naturally in barrel. To preserve the truest expression of our estate, the Lancaster Estate 2010 Cabernet Sauvignon was gently fined and then bottled unfiltered.

The 2010 growing season began with a cold spring peppered with early season rains and turned into a summer defined by morning fog. This relatively cool growing season was hit by an extreme three-day heat wave in August that brought temperatures of up to 116 °F. Because of the devastation caused by the heat, we spent many painstaking hours in the vineyard passing through certain blocks up to

19 times (4 additional times than in a normal year), to thin the damaged fruit and keep only the pristine clusters and berries. While we were left with significantly lower tonnage, the fruit that we harvested showcased amazing concentration and purity. The overall cooler season allowed the fruit a longer hang-time on the vines, enabling it to ripen very slowly, develop more complex flavors, and still maintain its bright acidity.

COOPERAGE:

The 2010 was aged 19 months in 100% French oak. We chose barrels from several coopers including Darnajou, Taransaud, Demptos, Ermitage, Saury, Bel Air and Sylvain. 70% of the barrels were new and all were coopered using a combination of Medium, Medium Plus, Medium Long, and Heavy toast levels to provide optimal integration and balance.



BOTTLED:
AUGUST 30TH 2012