



2010
AIKEN CABERNET SAUVIGNON
OAKVILLE

DETAILS

VARIETAL:
100% Cabernet Sauvignon

APPELLATION:
Oakville

VINEYARD:
Oakville Ranch

BOTTLING INFO:
Bottled August 2, 2012
76 cases produced

ALCOHOL:
14.9%

BARRELS:
French Oak
60% new

PRICE:
\$135

THE WINE

The impeccably farmed Oakville Ranch Vineyard, high above the valley floor, is the source of fruit for this wine. The vineyard is organically farmed by Phil Coturri who truly understands how to work with the red hillside soils of this ranch. Surprisingly, the fruit from this mountain vineyard produces a wine that, although powerful, is more elegant and supple than expected. Blackberries, cassis and mocha on the nose are followed by similar flavors as well as cola and beautifully integrated tannins. The finish is long and seamless.

After de-stemming and a 4 day cold soak, fermentation began. The tank received pumpovers and punchdowns for the 31 days of fermentation and maceration. After draining and pressing, the wine was aged in barrels for 21 months prior to bottling.

PHILOSOPHY

Joel Aiken's goal is to produce wines of distinction from exceptional vineyards in outstanding appellations. With over 30 years of winemaking experience, Joel knows the vineyards and growers capable of producing exceptional grapes for these wines.