



2009 Marriage

Wurtele Vineyard, California



PRODUCER PROFILE

Winemaker: Sam Baxter

Estate founded: 1996

Region: California, USA



COMPOSITION

Cabernet Sauvignon 100%

VINEYARDS

The 30-acre Wurtele Vineyard planted in 1990 by Raymond family was purchased by Angus and Margaret Wurtele in 1995. The vineyard, which sits at elevations between 600 to 1000 feet, exudes variations of slope, aspect, and soil. Much like a compass rose, the vineyard is comprised of multiple exposure points that span a full 360 degrees around a central knoll. Rocky, well-drained soils consisting primarily of volcanic and sedimentary. Though planted exclusively to clone 7 Cabernet Sauvignon, these exposures yield variety in vine orientation and tannin intensity, all of which lend to the unique characteristics of the wine. Mountain growing sites produce intensely concentrated fruit with deep color and impeccable balance. We certainly find these to be the dominant characteristics of this site, and we savor the results.

WINEMAKING

Cold soaked 72 hours, extended maceration, free-run drained off after 14 days total contact.

AGING

22 months in barrel 100% French oak - 50% new

CASES PRODUCED

318 cases bottled unfiltered and unfiltered on August 11, 2011

TASTING NOTES

Brambly fruit and toasty spice characters stand out on the nose. The balanced palate shows bright ripe fruits, kirsch cherries and blackberries, followed by a lush rich midpalate and long lingering tannins.

FOOD PAIRING

Beef or venison.

Technical data

Alcohol: 14,9%