



NAPA ANGEL CABERNET SAUVIGNON 2009

WINE DETAILS:

% Alcohol (v/v)	14.5
pH	3.77
Total Acidity (g/l)	6.1
Volatile Acidity (g/l)	0.74
Residual Sugar (g/l)	0.5

WINEMAKING NOTES:

Napa Angel 2009 is a Cabernet Sauvignon based wine. Soils are alluvial loam with a small proportion of clay, creating medium-to-low water holding capacity conditions that stress the vines, concentrating the fruit characteristics. The mild climate resulting from the proximity of the Pacific Ocean contributes fresh, fruity flavors. Grapes are hand-picked with yields of 3.5 tons per acre.

After harvesting, the grapes were cold macerated for 7 days and underwent a 10 days fermentation process at 82° to 86° F. When the wine finished fermentation, it went through a skin contact process for 10 days. 45% of the wine is oak aged in new French barrels.

Total production: 3,483 cases (12 x 750ml).

TASTING NOTES:

With a deep rich red color this wine shows earthy notes and hints of strawberry and black currant.

Round and elegant it provides a smooth mouth-filling sensation with a very well integrated French oak with notes of leather, dark chocolate and a delicate toastiness. Long in the mid-palate with soft and elegant tannins. A fruit forward and rich wine.

SERVING SUGGESTIONS:

Decanting the wine for at least one hour before serving is recommended for best enjoyment. Serve at cellar temperature – approximately 62° to 65° F. Ideal pairing with Portobello risotto, ratatouille, chicken with mole and aged cheeses. This wine is recommended to be aged for at least 10 years.