



2010 DYER Vineyard Cabernet Sauvignon

Diamond Mountain District, Napa Valley

Site Description: Dyer Vineyard is a 2.3 acre vineyard situated on a bench, mid-slope on Diamond Mountain. The exposition is north facing and the slope is 7-10%. The site is probably an ancient land slide- rocky with fine volcanic soil and gravel ranging from ash to richer red soils. The site was planted to vineyard in 1993 by Bill and Dawnine Dyer.

Winemaking Philosophy: We favor a restrained, balanced style of winemaking that cultivates the unique characteristics of our vineyard. Over 18 years we have refined the varietal selection in our vineyard on Diamond Mountain to Cabernet Sauvignon, Cabernet Franc and Petit Verdot. All 3 varieties are harvested on the same day and co-fermented. We employ a short (3-5 day) cold soak prior to the fermentation, the maximum temperature of fermentation is 85 degrees F, and following a light pressing, the wine is put directly into French oak barrels- total maceration time varies by vintage. ML takes place in the barrel and the wine is aged in French oak for a total of 20 months.

Vintage Notes: Rain was plentiful in 2010 and lingered into June. A long, cool growing season started with a late budbreak and bloom and presaged a late harvest. We saw no days over 100 degrees until late August, when temperatures spiked to 103 for several days running. Overall Sept was warmer than August and the final stages of ripening were near perfect. Significant rain with the first storms of October brought an end to the season with fruit at a healthy 24 Brix on October 21.

Tasting Notes: Deep garnet color. Primary fruit aromas of huckleberry and cassis with sandalwood and green olive notes. Harmonious and balanced with a bright acidity. Fine, silky tannins provide a firm but supple finish.

Blend: 76% Cabernet Sauvignon
19% Cabernet Franc
5% Petit Verdot

Alcohol: 14.3%
pH: 3.7
TA: 6.1 g/l

Winemakers: Bill & Dawnine Dyer
241 cases produced

