

2010 CALDWELL GOLD

ESTATE GROWN

Vintage: Seventh

Composition: 100% CS

Clone: Various

Appellation: Napa Valley,
Coombsville District

Vineyard: Caldwell Vineyard Estate, Established 1981

Block: 11, 15, 18

Yield: 2.0 Tons per Acre

Average Vine Age: 18years

Vintage Summary: The 2010 vintage was marked by late spring rains. The growing season was quite cool. Late heat spikes towards the end of red verasion further added an unexpected twist to the already challenging harvest. A roller coaster of alternating heat and rain spells marked the ripening period. Berry sizes were normal with good flavor and strong skins.

Harvest Date: November 5, 2010

Fermentation: 100% Barrel

Yeast: Natural

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ML: Natural

Wood Origin: Allier, Troncais

Ageing: 19 months

New Oak Barrels: 100%

Fining/Filtering: Filtered

Bottling: June 6, 2012.

Winemaker's Tasting Notes: The mesmerizing nose shows ripe black cherry, blackberry, red currant, and leather in the foreground with notes of mint, black licorice, sage, white pepper, and cigar box in the background.

A black currant attack leads into a full, structured, and layered mouth of black plum, chocolate covered black raspberry, black olive, tobacco, and cocoa that gives way to salted caramel tannins. A long clean finish of raspberry filled milk chocolate truffle lingers on.

Cellaring: 5 – 12years

Production: 175 cases

Price: \$165/750mL

\$345 / 1.5 L

\$800 / 3 L