



**cabernet sauvignon**  
2010 CALIFORNIA

Alc 13.5% by Vol

## Tech Sheet: 2010 Johndrow California Cabernet Sauvignon

**Vintage:** 2010

**Varietal breakdown:** Cabernet Sauvignon – 100%

**Appellation:** California

**Harvest Date:** October 17, 2010

**Analysis:** TA – 0.567g/100 ml. pH – 3.87. Alcohol: 13.5%.

**Date bottled:** May 29, 2012

**Cases bottles:** 1200 x 12 bottle cases

**Tasting Notes:** An balanced Cabernet with flavors of black cherry, plum, and black tea with hints of nutmeg, allspice, cassis, vanilla, and anise. The broad mid-palate is rich, the finish is long, and the tannins are lush.

**Winemaking:** The clusters were hand-picked and the berries hand sorted into the tank. A four day cold soak was followed by a seventeen day fermentation with the must naturally reaching 92 degrees and falling to 78. The juice was pumped over the skins every 8 hours during the peak of fermentation.

**Release date:** June 20, 2012