



OSO VINEYARD
2009 Cabernet Sauvignon

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The grapes for our Emblem 2009 Oso Vineyard Cabernet Sauvignon were harvested from our family's Oso Vineyard. Planted on slopes rising up from Schwartz Creek, it is nestled between Sugarloaf and Howell Mountains in Napa Valley, where the historic Oat Hill Mine Road begins its ascent over the mountain toward Calistoga. There, the vines grow on beautiful, stone-lined terraces, out of a rocky, porous soil at an elevation of 1,250 feet. The high drainage stresses the vines, leading to high flavor concentration. The fruit remains fresh and vibrant throughout the growing season due to mild temperatures – warmer evenings and cooler days than on the valley floor – and afternoon breezes that blow straight down the vineyard rows. From the soil and elevation this mountain fruit extracts intense varietal characteristics, a firm structure, and excellent aging potential.

VINTAGE NOTES

The 2009 growing season in Napa was characterized by mild and steady weather until mid-October. Abundant spring storms abated winter drought concerns and made water available to grapevines during a crucial period in their development. In addition, growers experienced none of the serious frost problems seen in the spring of 2008. The relatively temperate weather ensured lush green canopies to develop, which protected grapes from sun damage, while allowing veraison to occur quickly due to consecutive hot days in late July and early August. Cabernet Sauvignon enjoyed the same ideal growing conditions until October, when a pair of strong storms caused some concern and forced vintners to decide whether to pick before or after the rain. For the most part, however, the tough-skinned, late ripening Cabernet that weathered the storm took advantage of the beautiful Indian summer weather that followed to reach optimum ripeness.

WINEMAKING

After the grapes were hand-harvested, de-stemmed and crushed, the fermenting juice went through a combination of gentle punch-down and cap submersion and aerative pump-overs with rack and returns in order to keep tannins supple and approachable while maximizing the depth of fruit extraction. An extended maceration resulted in an average of 21 to 28 days before pressing. The wine was transferred into French oak barrels (45% new) for malolactic fermentation and 22 months of aging, followed by 6 months aging in bottle. Our 2009 Oso Vineyard Cabernet Sauvignon is beautifully balanced, with a supple, elegant texture and lush ripe fruit flavors of cherry and blackberry, and subtle oak nuances of chocolate, toffee, and toasted vanilla.

95% Cabernet Sauvignon & 5% Petit Verdot – 5.39 g/l (0.54%) total acidity; 3.76 pH; 14.2% alc. by vol.

EMBLEM

Four generations of our family studied vineyard sites in the Napa Valley, determining the ideal locations in which to grow Cabernet Sauvignon. From these vineyards, we create Emblem, a personal reflection of our past and future in the Napa Valley, expressing the unparalleled quality of the land's fruit and our family's rich winemaking heritage.

WINEMAKER