

Animo

2010 Cabernet Sauvignon Napa Valley

ANIMO VINEYARD

The Animo vineyard is located high atop Atlas Peak between 1,270-1,350 feet on 15 acres of rocky, volcanic soil. The property sits on the edge of a steep canyon overlooking Foss Valley and was purchased and planted by the Michael Mondavi family in 1999. The vineyard was named by Michael's daughter, Dina, who upon seeing the land, expressed that the site had "*animo*," an Italian word meaning spirit or soul. The Cabernet Sauvignon vines at Animo are of the Clone 4 variety planted on 110R rootstock, producing structured fruit with ample tannins and acid to balance the concentrated dark fruit flavors.

VINTAGE NOTES

Napa Valley's 2010 growing season was dramatic, but resulted in excellent quality fruit with great flavor concentration. It began cool and wet, and by early summer winemakers knew harvest would be later than normal. The early vine development was slowed down by a cool summer and then sped up by bursts of heat throughout the valley in August. Vineyard management was vital in this vintage, and harvest was accomplished not by one picking but by numerous to be sure that the grapes were properly ripened. This harvest had its share of unexpected challenges as most typically do, but the reduced crop resulted in vines yielding berries that showed great expression of their vineyards and rich, concentrated flavors.

WINEMAKING

After the grapes were hand-harvested, de-stemmed and crushed, the juice cold soaked for four days prior to fermentation in stainless steel. Aeration and cap management is handled through a series of punch-downs and pump-overs for color and tannin extraction. Upon completion of fermentation, the lots macerate on the skins for 28-35 days before being pressed off. The wine is barrel aged in 87% new French oak for 20 months before bottling.

*83% Cabernet Sauvignon & 17% Petit Verdot
5.38 g/l total acidity; 3.89 pH; 14.29% alc. by vol.*