

2010 **ABREU**

Capella

ST HELENA, CA

The 2010 vintage granted a lengthy growing season culminating in a short, fast-paced harvest. The vines were in great condition at harvest: balanced and uniform canopies with pristine fruit. Yields were lower than normal, allowing us to co-ferment more blocks than in previous years. Harvest began at Cappella on September 29 with the Merlot, followed closely by selective picks in both Cabernet Sauvignon blocks, taking fruit from the afternoon side of the canopy only. The remaining fruit was picked on October 11 and 12 to make two separate Cabernet Sauvignon-based fermentations, both accented by Cabernet Franc and Petit Verdot.

We believe selectively harvesting vine-by-vine then co-fermenting across varieties brings synergy and balance, while simple, yet meticulous winemaking allows the wines to speak vividly of site and vintage. Exhaustive fruit sorting in the field and the winery preceded gentle cold soaks and steady ferments in small two and three ton fermenters. By the fall of 2012, the three Cappella ferments assembled in 2010 had been narrowed down to

COMPOSITION:	Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot
PICK DATES:	September 29-30, October 8, 10, 11 & 12
PRODUCTION:	9 barrels
BOTTLED:	December 2012
RELEASE DATE:	October 2014
WINEMAKER:	Brad Grimes
PROPRIETOR:	David Abreu

nine barrels, forming a characteristically fine Cabernet-dominant blend, bottled without fining or filtration.

2010 is undoubtedly a special vintage, producing wines of brilliance and character which display unmistakable expressions of their single site provenance.

The logo for Abreu vineyards, featuring the name 'Abreu' in a stylized, cursive script.

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