

2010 **ABREU**

# Madrona Ranch

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 in the upper blocks of Merlot, Cabernet Sauvignon and Cabernet Franc on October 1, with balanced, even ripeness allowing us to move in large sections across the ranch. The oldest Cabernet Franc vines were picked on October 8, followed by the original Cabernet Sauvignon block on October 10 and 11. These picks were combined with small amounts of Petit Verdot and Merlot from the remaining sections of the ranch.

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. All told, four ferments were

<b>COMPOSITION:</b>	Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot
<b>PICK DATES:</b>	October 1, 2, 5, 8, 11, 12 & 13
<b>PRODUCTION:</b>	15 barrels
<b>BOTTLED:</b>	December 2012
<b>RELEASE DATE:</b>	October 2014
<b>WINEMAKER:</b>	Brad Grimes
<b>PROPRIETOR:</b>	David Abreu

bedded down in new French oak for 26 months, then selectively pared to fifteen barrels of the core Madrona 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.



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