

Barons

2010 Columbia Valley Cabernet Sauvignon

Vintage Notes: Bud break arrived on schedule in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with version extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity. Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest. Overall, 2010 should produce balanced, elegant wines with lower alcohol and higher acidity.

Tasting Notes: Dark red-purple in color, it shows a lot of concentration in the glass. Aromas of blackberries, dark cherries and currants tickle your nose, with a whisper of toasty, sweet oak scents. In the mouth, the bright, natural acidity drives the wine, wrapping the palate with black fruits, concentrated pomegranate, vanilla notes and firm but succulent tannins.



Vintage: 2010

pH: 3.66

AVA: Columbia Valley

Acidity: 6.4 g/L

Composition:

85% Cab Sauv

15% Merlot

Alcohol: 14.1%

Vineyards:

Conner Lee

Hedges Estate

Winemaking:

20 months in barrel;

100% New, American Oak

Production: 584 cases

Release: November 2013

Aging: 10-15 years

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