

Barons

2010 Red Mountain 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 vintage 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: “Bright, saturated medium ruby color. Blackberry, violet, smokey oak and high toned spices; smells a bit port-like. Then lush, sweet and high toned on the palate, with black raspberry, plum, currant, milk chocolate and smoky oak flavors showing good lift, and a seamless texture. Finishes with big, broad fine-grained tannins that are sweeter by far than those of the Columbia Valley Cabernet bottling. Owing to its mellow, nutty oak component and volatile acidity. I would opt to enjoy this attractive wine over the next three or four years.”

91 Rating, Stephen Tanzer (Vinous)

Vintage: 2010

pH: 3.64

AVA: Red Mountain

Acidity: 6.1 g/L

Composition:

90% Cab Sauv

10% Petit Verdot

Alcohol: 14.1%

Vineyard: Hedges Estate

Winemaking:

22 months in barrel;

100% New, French Oak

Production: 248 cases

Release: October 2014

Aging: 10-15 years



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