

Barons

2010

Barons Cabernet Sauvignon
Columbia Valley

Vineyards: Hedges Estate Vineyard, Conner Lee Vineyard
Appellation: Columbia Valley
Grape Varieties: 85% Cabernet Sauvignon, 15% Merlot
Average Vine Age: 23 years
Yields: 1.25 – 2.70 Tons/Acre
Harvest dates: October 20th – November 6th

Barrel Type: American Oak
Barrel Age: 100% New
Barrel Maker: A&K, Orion, Leroi
Time in Barrel: 20 Months
Alcohol (ethanol): 14.1% by volume
pH: 3.66
Total Acidity: 6.4 g/L
Volatile Acidity: 0.75 g/L

Total Production: 584 - 750mL x 12 cases
Suggested Retail: \$45.00 / 750mL bottle

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.

