

## Facts and Figures

## 2010 Bressler Vineyards Cabernet Sauvignon

Winemaker: Mia Klein

Vineyard Manager: David Abreu Release Date: January, 2014

Release price: \$85

Bottling Date: May 2, 2013

Vines: Cabernet Sauvignon Clone 5197 and 8 on 3309 root stock

Cabernet Franc Clone 332 on 420A root stock

Merlot Clone 181 on 420A root stock Petit Verdot Clone 181 on 420A root stock

Cabernet Yields: 6.22 tons

Aging: 30 months in 80% new French Oak

Blend: 84% Cabernet Sauvignon, 10% Merlot, 5% Cabernet Franc and 1% Petit Verdot

Cooperage: Barrels from: Taransaud, Nadalie and Treuil

Production

750ml 365 cases

Magnums 24.8 cases (149 bottles)

3.0L 12 bottles 6.0L 2 bottles

## Notes from Mia Klein:

The growing season began on the cool and wet side, pushing bud break and subsequently bloom to happen later than seasonal norms. Most of summer was on the cool side as well, which made for a late veraison. Warmer valley floor locations between St. Helena and Yountville faired best in these conditions and the Bressler vineyard, located in western St. Helena, did exceptionally well.

Aromas and flavors include framboise, ripe black plums and cherries, dark chocolate truffles dusted with cocoa, light caramel, and vanilla bean, with a slight smoked minerality. The tannins are ripe, big and chewy with plenty of concentrated, ripe flavors to support them. Wonderful intensity from initial impact all the way through to long finish. Not difficult to enjoy right now but loads of potential for development in the bottle.