

Pellet Estate



2010 CABERNET SAUVIGNON

HARVESTED	October 4 th - 22 nd , 2010	WINEMAKER	Nils Venge
AGING	22 months, 75% new French Oak	VINEYARD	Pellet Vineyard®
BOTTLED	August 22 nd , 2012	APPELLATION	St. Helena
ALCOHOL	14.7%	RELEASE PRICE	\$85 (750 ml)
COMPOSITION	90% Cabernet Sauvignon 8% Merlot 2% Petit Verdot	PRODUCTION	222 cases 750 ml 10 cases 375 ml 60 Magnums

ESTATE NOTES

Established in 2010, our Cabernet Sauvignon is hand crafted by the legendary Nils Venge from grapes grown exclusively in our historic Pellet Vineyard®, a site that has been producing grapes for over 150 years. The Pellet Vineyard's origin begins in 1859, when pioneer winemaker Henry Alphonse Pellet was hired by John Patchett to make wine from his grapes near the city of Napa. Charles Krug had also begun to make wine in 1858, and Henry Pellet became the second commercial wine maker in Napa County. Formally established in 1863, the Pellet Vineyard was among the first vineyards in Napa Valley intended for producing grapes for wine for consumers at large, rather than family & friends. In 1863, Pellet purchased 45 acres of land south of the town of St. Helena next to his neighbor, Dr. G.B. Crane, and planted 38 acres in vineyards. Our label depicts the dawn of the age of electrification, the era when Pellet illuminated the path towards modern viticultural and winemaking methodology, and with it, the high quality and age-worthy wines that define Napa Valley.

VINTAGE NOTES

2010 in Napa Valley was yet another season in paradise. Early rains brought our vines to budbreak right on schedule, followed by cooler than average temperatures thru most of summer. Careful crop and canopy management protected our grapes from the late summer heat spike, and when cooler temperatures returned in late September, the extended hang-time gave our clusters concentrated flavors, dark colors, and an incredible perfume of ripeness. This vintage was harvested under ideal conditions and we consider it outstanding.

WINEMAKING NOTES

We hand sorted our grapes both prior to and after de-stemming, and following a four day whole berry maceration and cold soak, we began primary fermentation. After nearly three weeks, the wine was gently pressed-off and racked to 36 month-aged tight grain French Oak barrels to complete a slow secondary fermentation for another few weeks. After 20 months in barrel, we blended the final wine at the beginning of June and returned the wine to barrel for an additional two months to allow the flavors and components of the individual varietals to marry.

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