



2010 “Aurelius” Cabernet Sauvignon

Vintage: 2010

Vineyard:

Alder Ridge – Horse Heaven Hills

Winemaking:

All the fruit was gently destemmed with approximately 60% whole berries into open top fermentors.

A four day cold maceration, followed by inoculation with 2 different varieties of yeast. The tanks had caps punched down three times daily, before being transferred to barrels to complete fermentation.

Barrels were racked every 3 months.

Wine was aged 24 months in 50% French and 50% 2nd year American oak barrels.

Analysis:

Alcohol : 14.1%

pH: 3.5

TA: 7 g/L

Cases produced – 200

Winemakers Notes:

This ruby cabernet is layered with rich dark fruit, offering complex aromas of black currant, coffee bean, beautifully balanced tannins, an elegant and lingering finish.

Pairing:

Enjoy this wine with rich hearty meats ,grilled veal or lamb, braised ribs and rich sauces. Grilled peppered crusted tuna, soft brie, cheddar and grilled root vegetable and mushrooms.