

STONEHEDGE WINERY

2009 California Cabernet Sauvignon

The Vineyards and Winemaking:

The grapes used in this wine were grown in regions in California that excel in producing Cabernet Sauvignon. Cool nights followed by warm days allow the fruit to reach its optimum ripeness, resulting in well balanced rich wine.

Growing season:

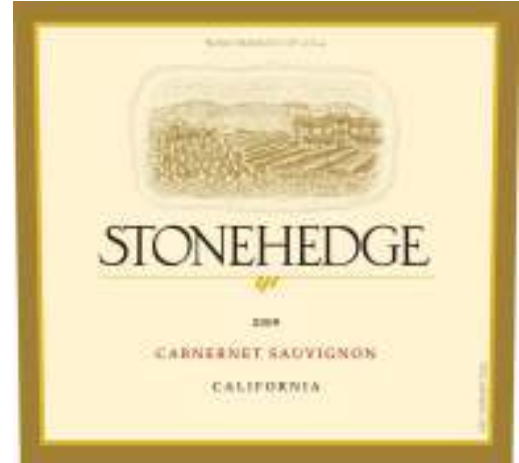
The 2009 vintage was preceded by three years of drought, but by March rainfall for the season was close to normal. A mild and cool spring coupled with a touch of late spring rains ensured strong yet well-balanced vine growth. The summer temperature was seasonable and allowed the fruit to steadily ripen. September arrived with the warmest weather of the season, allowing us to harvest the fruit at the peak of ripeness before the fall rains.

Tasting notes:

The 2009 Stonehedge Cabernet Sauvignon is a wonderful example of what California's vineyards can produce using this highly regarded variety.

Rich scents of blackberry, cassis, cherry, vanilla, and spicy oak fill the aroma. The flavors continue with strong blackberry fruit base, overlaid with elements of vanilla and smoky oak flavors which linger long in the finish.

This versatile wine can be enjoyed with a wide variety of foods from grilled meats, to hearty pasta dishes, to cheeses and chocolate.



Harvest Dates: October 5-15, 2009

Alcohol: 13.9%

pH: 3.66

Titrateable
Acidity: 0.62

Fermentation: Stainless Steel

Oak Aging: 11 Months in
French and American
Oak

Blend: 90% Cabernet
Sauvignon
10% Temperanillo

Appellation: California