



## 2009 VINTAGE

### PHILOSOPHY

Cardinale is more than one wine - it is several wines from disparate mountain and benchland vineyards along the Mayacamas and Vaca ranges that surround Napa Valley. Every bottle reveals the artistic sensibility of the winemaker, each vineyard lot fused into a seamless blend in which you can sense the constituent parts, but still taste them as one wine. Our philosophy is guided by the pursuit of grape selectivity in the vineyard, gentle handling and the ability to accommodate the different winemaking needs of each vintage.

### WINEMAKING

Grapes arrived at our Oakville winery in small 30 pound lug boxes to prevent premature crushing. Hand-sorted and destemmed, grapes were gently crushed into specially designed, semi-open top, stainless steel fermentation tanks. This unique open-top configuration allows for lower alcohol conversion, permitting our winemaker to prolong harvest and ensure full ripeness. During native yeast fermentation, the tanks are "pumped over" two or three times per day. After fermentation, free run juice was sent to barrel with a small portion of wine pressed from a traditional basket press, ideal for controlling soft tannin extraction. The wine was aged in 100% new French oak barrels for 22 months before an unfiltered bottling.

### WINE STATISTICS

#### WINEMAKER

CHRISTOPHER CARPENTER

#### APPELLATION

100% NAPA VALLEY

#### COMPOSITION

91% CABERNET SAUVIGNON

9% MERLOT

ALCOHOL: 14.9%

PH: 3.63 TA: 0.61 G/100ML

#### BARREL AGING

22 MONTHS

100% NEW FRENCH OAK BARRELS

#### FINISHING

EGG WHITE FINED

BOTTLED UNFILTERED

#### BOTTLING DATE

AUGUST 1, 2011

### RECENT ACCLAIM

**93+ Points** ANTONIO GALLONI, *ROBERT PARKER'S WINE ADVOCATE*, December 2011

*"The 2009 Cardinale is a gorgeous, beautifully balanced wine endowed with gorgeous textural finesse and depth. Dark red fruit, spices and mint are woven together beautifully in this supple, engaging wine. Bright floral notes add lift, freshness and vibrancy on the finish. There is enough finesse to make the 2009 approachable early, but also enough richness to suggest the wine will drink early for a number of years... Anticipated maturity: 2014-2029."*

### WINEMAKER NOTES

*"Cardinale works to layer all facets of the Napa Valley into a composition that is not unlike a beautiful score of music. The 2009 Cardinale shows this layering in its rose petal, mineral, and cassis-driven nose, and its blackberry, dragon fruit, dark chocolate, and silky and mouth-filling texture-driven palate."*

CHRISTOPHER CARPENTER, *Winemaker*

| VINEYARD SOURCED           | KEYES VINEYARD                      | VEEDER PEAK VINEYARD                            | ANDREW GEOFFREY VINEYARDS                          | SPRING MOUNTAIN VINEYARD                             | VAN Z VINEYARD               |
|----------------------------|-------------------------------------|---|--|--|------------------------------|
| APPELLATION                | Howell Mountain                     | Mount Veeder                                    | Diamond Mountain                                   | Spring Mountain                                      | St. Helena                   |
| ELEVATION                  | 1,700 feet                          | 1,400 - 1,600 feet                              | 1,850 feet   | 1,800 feet   | 150 feet                     |
| SOILS                      | White & red volcanic rocky loam     | Gravelly loam, black soils                      | Volcanic loam                                      | Volcanic loam  | Gravelly loam                |
| % CONTRIBUTIONS            | 40%                                 | 37%   | 9%   | 9%   | 5%                           |
| VARIETALS                  | Merlot and Cabernet Sauvignon       | Cabernet Sauvignon                              | Cabernet Sauvignon                                 | Cabernet Sauvignon                                   | Cabernet Sauvignon           |
| CONTRIBUTIONS TO THE BLEND | Gravelly, dark fruit, herb, texture | Structure, floral, minerals, blue fruit, length | High tone of red/dark fruit, opulent, bright fruit | Floral character, more pinpointed tannins, red fruit | Mid-palate, spice, red fruit |