



2010 Winemaker Select Estate Cabernet Sauvignon

Vinification:

This fine Cabernet Sauvignon was created by thinning two blocks of Cabernet Sauvignon, at our own Kestrel Estate Vineyard, down to two tons per acre, this equates to leaving just one cluster per shoot or about sixteen clusters per vine. It all started in 2005 when we conducted an experiment in the vineyard where we chose a one acre block of Cabernet and divided it into three parts. Next we pruned and thinned those parts to produce two, three and four tons per acre. The resulting Two-ton lot was so outstanding that we have been producing it in the Winemakers Select Series ever since.

Winemaker notes:

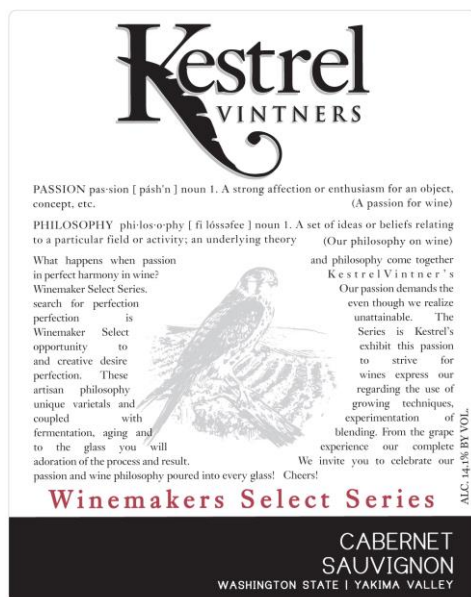
The resulting wine possesses a deep plum-red color, becoming black at its center. The aroma is filled with sweet ripe concentrated fruit such as: elderberry, cherry, currants, Marion berry, pomegranate, and blueberries. While sifting through the layers of this complicated and complex wine you will be greeted by spices such as cinnamon, nutmeg, cardamom, and tea leaves. As the wine continues to reveal itself, you will discover dried herbs, floral hints, sweet dark fruits, mineral, cigar box, and cedar. The wine is full bodied and round, with well integrated silky smooth tannins. The finished product is concentrated and elegant.

Food Pairings:

Beef with caramelized onions and a balsamic reduction

Blend: 100% Cabernet Sauvignon

Vineyard Source: Kestrel View Estate Vineyards



**Sweet ripe concentrated
fruit and spices.
Complicated, complex
and full bodied.**

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

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