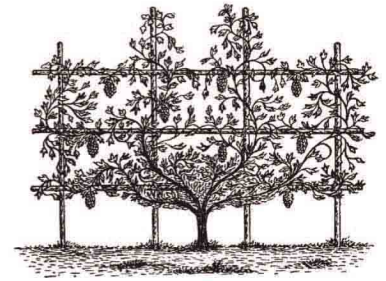




**2009 Spitfire
Cabernet Sauvignon, Oakville
Technical Sheet**



Spitfire

Harvest Notes

For the most part this was a classic harvest. The spring had no major frost events leaving the vines unharmed. The Spring rains never came and the vines saw easy weather for flowering leading to a good set. The Summer was long with average temperatures throughout letting the grapes ripen at their leisure. The only havoc Mother Nature threw our way was an early deluge October 13th, leaving vineyards wet for a week and causing some mold problems for fruit still on the vines. Luckily in our desire to produce an elegant Cabernet Sauvignon the Spitfire had been harvested three weeks prior and was already through fermentation when the storm hit. The result is a classic, luscious example of what this wine should taste like at the best of times.

Tasting Notes

This wine is the very definition of good old American Cabernet. Enticing aromas of cherries and vanilla give way to ripe figs and plums, with hints of cedar and huckleberry. Two years in American oak have softened the palate, making this a very drinkable Oakville Cabernet. There's a pleasantly savory characteristic that hints at roasted meat, salted beef, and miso seasoning – an intriguing counterpoint to the expected combination of rich, red-black fruits. Undoubtedly, this Spitfire will accompany many a steak, but its early approachability could indicate it's a great pairing for a wide variety of cuisines or even enjoyable on its own.

Winemaking Notes

The fruit was hand-picked into macro bins, de-stemmed and crushed into stainless steel tanks, cold soaked 24 hours, inoculated and pumped over one to three times per day. The wine was pressed before finishing primary. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. The wine was racked at the finish of secondary and twice more before bottling. Though the wine was filtered, owing to its time in barrel, fining was determined unnecessary.

Spitfire 2009 Facts:

Appellation:	Oakville, Napa Valley
Harvest Date:	September 26 th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	26 months, 50% new American oak, 50% neutral
Bottled:	November 15 th , 2011
Bottle Size:	750ml
Production:	192 cases
Analysis:	Alcohol: 13.6% by vol.
	Total Acidity: 5.20 g/L
	pH: 3.67