

BARNETT VINEYARDS

Spring Mountain District
NAPA VALLEY

Cabernet Sauvignon **Spring Mountain District** **2009**

Harvest Date:	October 1 st , 12 th , 23 rd , 29 th , 2009
Grape Source:	Spring Mountain District (York Creek, Crowley and Barnett Vineyards)
Blend:	90% Cabernet Sauvignon, 5% Cabernet Franc & 5% Petite Verdot
Aging:	22 months in French Oak Barrels 65% new and 35% once used
Alcohol:	14.2%
Total Production:	895 Cases
Release Date:	March 2012
Winemaker:	David Tate

Vintage Notes: The 2009 vintage was near perfect for us atop Spring Mountain. The summer warmth brought about the vineyard growth in a very healthy way. Although slightly cooler than average the autumn was long, warm, and apart from a few sprinkles, steady and dry till we harvested. The yields were on the average side, but for us on our 35° slope down the mountain, and due to the wide degree of challenges on Spring Mountain, that still doesn't add up for a large quantity.

Winemaker Notes: The grapes were sourced from our Estate, neighboring York Creek, and Crowley Vineyards, with the entire blend being solely from the Spring Mountain Appellation. Each Vineyard block was fermented and aged separately for 16 months then blended & followed by another 6 months in barrel. This wine was aged in French oak barrels with 65% new. The small additions of Cabernet Franc and Petit Verdot brought up the spice and perfume in the nose and gave the wine a little more backbone and fuller color.

Tasting Notes: Deep purple in its youth the young 2009 Spring Mountain Cabernet is refined in its purity of blackcurrant and pepper spice. Some black cherry and anise begins to become apparent, but the gravelly rock minerality really starts to push through with a few swirls. Very round and lush on the mid palette, more cassis pushes though coated with pure vanilla bean and black licorice. The tannins are more sizable on this vintage, but the purity of the natural Spring Mountain acid balances it well. This is a cab that will show well in its adolescence, but will be amazingly showy with some patience in the cellar (2023-2025).