



The Source The Cabernet Sauvignon, Merlot and Cabernet Franc grapes were harvested from a single vineyard, the Saint Hilaire Vineyard, situated in the alluvial plain of the Salinas River Valley just east of Templeton, in the Paso Robles AVA on the California Central Coast.

The Vineyard The site has warm summer days moderated by cooling evening breezes. The vineyard's Cabernet Sauvignon yields rich, deep wines. The Merlot and Cabernet Franc were included to round out the wine, provide complexity and to provide smoother tannins on the palette.

Production The fruit was hand harvested, gently crushed, destemmed, and allowed a cold soak for a day and a half to enhance extraction of color and flavors before fermentation. The must was inoculated with yeast and punched down by hand three times a day during fermentation. After twelve days of fermentation, the wine was pressed off to small oak barrels and allowed to finish fermentation and settle in the barrels.

Aging The wine was aged in 40% new French oak barrels. Malolactic fermentation occurred in the barrel. The wine was raked as needed to allow for mild aeration and natural clarification. Total time in barrels was 20 months.

Finishing Panels of blends were evaluated, and the wine was blended and filtered in May of 2009. The wine was bottled the same month.

Appellation	Paso Robles	Vineyard	St Hilaire
Blend	60% Cabernet Sauvignon	Harvest Date	September, 2007
	27% Merlot	Production	182 cases
	13% Cabernet Franc	Alcohol	13.8%

Evaluation Dark, richly structured with smoky hints of cherry, raspberry, black pepper and vanilla.