



Inglenook

2010 CABERNET SAUVIGNON (CASK)



HISTORY

In 1975, Francis Ford Coppola purchased the historic Inglenook property, intent on restoring the estate’s legacy of creating world-class wines equal to those that founder Gustave Niebaum and his grandnephew John Daniel Jr. made for decades. Inglenook CABERNET SAUVIGNON wines, which were originally produced between 1934 and 1964, have been judged by critics to be among the best Cabernets ever made. Since 1995, the Coppola family has produced a new era of CABERNET SAUVIGNON wines that are crafted in the same tradition as those made more than half a century ago.

THE VINTAGE

Two thousand ten saw one of the coolest growing seasons of the last 30 years. Chilly spring temperatures resulted in slight delays in bud break and bloom, but the weather didn’t affect fruit set or the maturation of clusters through the bloom stage. The consistently cool weather allowed the fruit a slow rate of sugar development and necessitated longer hangtime. This resulted in highly fragrant and flavorful grapes and, subsequently, a more elegant wine.

WINEMAKING NOTES

The fruit was handpicked and placed in small fermenters for a 21-day maceration. For added complexity, we used a combination of French and American oak barrels and aged our Cabernet for 18 months to integrate flavors and tannins.

TASTING NOTES

Our 2010 CABERNET SAUVIGNON offers an alluring nose of dark cherries, blueberries, chocolate, tobacco and sweet toasted oak. Round upon entrance with a distinct note of cranberry, the wine is very consistent between aroma and taste, generously opening up on the mid-palate and persisting with long, luscious flavors on the finish. One hour of decanting is recommended. With structure and complexity, this rendition of CABERNET SAUVIGNON will be receptive to aging.

APPELLATION:	RUTHERFORD, CA
BLEND:	CABERNET SAUVIGNON
VINEYARD:	CHATEAU, GIO, GARDEN, GATE
CASE PRODUCTION:	6,300 CASES
ALCOHOL:	14.8%
RELEASE DATE:	JUNE 2013

