



PELLEGRINI

FAMILY VINEYARDS

2010 Cloverdale Ranch Cabernet Sauvignon

Alexander Valley



Winemaking: The 2010 growing season would be classified as a cool one. There were however two massive heat spikes both in July and August. The first heat wave was the most damaging, Fruit that was still green cooked under the unseasonal heat. We lost about 50% of our crop between both heat waves. The result of this calamity was small yields that benefited from a long Indian summer. The fruit was picked at perfect ripeness and fermented in small stainless steel tanks. The ferments were aerated early on to provide color, supple tannins and mouthfeel. Once fermentation was complete the new wine underwent an extended maceration on the skins to further develop structure and complexity before being pressed off to barrel. Both primary and secondary fermentations were completed with indigenous yeast and flora.

Tasting Notes: The 2010 vintage of our Cloverdale Ranch Cabernet Sauvignon is dark garnet in color, with complex aromas of currants, cedar and winter spice. The tannin profile is as concentrated as the fruit which is the result of the smaller yields on the vines. A great year for the consumer, this wine will age and age.

Harvest: October 21, 2010

Analysis: *At Harvest*

Brix: 24.6

TA: 0.66 g/100ml

pH: 3.54

Bottling Date: Dec, 2011

Analysis: *At Bottling*

Alcohol: 14.5%

TA: 0.59 g/100ml

pH: 3.62

Varietal Composition: 100% Cabernet

Winemaker: Daniel Fitzgerald

Viticulturist: Arturo Robledo, Sr. and
Arturo Robledo, Jr.

Production: 3,237 cases

Suggested Retail: \$28

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