

FELINO

CABERNET SAUVIGNON



Varietal Composition	88% cabernet sauvignon, 8 % syrah, 4% petit verdot
Vintage	2009
Harvest	March 18 to April 24; hand-harvested
Appellation	Mendoza, Argentina Vineyards in Luján de Cuyo and Maipú
Climate	Semi-desert; 2,200 to 3,500 feet elevation
Growing Season	An early winter ushered in by frost right after harvest on April 14th was followed by a rainy but temperate spring that set a mid-sized crop. Our vineyards escaped the typical summer hailstorms that concentrated on the eastern Mendoza growing region this year, enjoying moderate summer temperatures and a warm and very dry finish to the growing season. Yields were comparable to the excellent 2007 vintage.
Yield	2.9 to 4.4 tons/acre
Primary Fermentation	Fermented with selected and native yeasts in 8 to 15 ton closed-top stainless steel fermentors
Maceration	3 to 4 day cold soak; 15 to 18 days total maceration
Secondary Fermentation	Native malolactic fermentation in barrel; 5 months to completion
Barrel Aging	9 months in American and French oak barrels; 20% new
Bottling	August 2010
Tasting Notes	A deep ruby hue accompanies an earthy nose, rich with aromas of fine-grained leather and licorice. The palate is generous and complex, with intrepid notes of black currant and boysenberry weaved together with graphite and sweet tobacco. Ripe, plush tannins combine with subtle minerality creating an ideal balance and a lengthy finish. Alcohol 14.5%