



Huge Bear

2009

CABERNET SAUVIGNON

SONOMA COUNTY

WINEMAKER:
Meredith Leahy

APPELLATION:
Sonoma County

AGE OF VINES:
19 Years

HARVEST DATE:
October 15, 2009

BOTTLING DATE:
March 17, 2011

RELEASE DATE:
Autumn 2012

CASES PRODUCED:
418

PRICE PER BOTTLE:
\$55

This fruit comes from our mountain side vineyards in Knights Valley. 2009 was close to an ideal year with warm days and cool nights during the growing season. This allowed for optimum flavor and phenolic development.

WINEMAKER'S TASTING NOTES:

An alluring perfume of caramelized dark cherries, plum, baking spice, violets, and anise announce this burly wine with its polished tannins, generous dark red fruits, and sweet oak on the long finish.

WINEMAKING TECHNIQUES:

The fruit was hand sorted at the winery and destemmed to an open top stainless steel tank. Fermentation lasted two weeks and the wine was pressed to 60/40 new and used Taransaud French oak. It aged in barrel for 21 months.

FOOD PAIRINGS:

Our latest and greatest Huge Bear Sonoma Cabernet Sauvignon is a broad structured wine that also maintains a great food-friendly balance. Match with Herb-Crusted Lamb Loin.

BARRELS: 100% French Oak

ALCOHOL: 15.5%

BLEND: 100% Cabernet Sauvignon

ACIDITY: 0.54g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.86