



---

# CABERNET SAUVIGNON 2009

---

---

## VINEYARDS

---

Here in Lake County the red volcanic soils, ample sunshine, almost no fog, the 1300 foot plus elevation, and the cool night temperatures, all add up to a wonderful place to grow red grapes. We harvest Cabernet Sauvignon for Shooting Star from two growers: Dorn Family Vineyards and Robin Hill Vineyards. The Dorns' have the most dramatic vineyard in Lake County. Perched on a hollow on the NW corner of the dormant volcano Mt Konocti you look down 1000 feet to the lake and see a perfect circle in Dorn Bay; an ancient cinder cone. Robin Hill Vineyard owned and managed by Jeff Lyon is less showy but the soils are great and the vines really struggle but produce wonderful fruit.

---

## SEASON

---

2009 was almost a perfect growing season, with the only blip a minor shortage of water from light winter rains. Growing conditions were ideal with bud break and bloom happening normally. Summer temperatures were moderate with minimal heat spikes. Harvest conditions were superb. The wines from this vintage have great ripeness and tannin structure in general.

---

## WINE STYLE & TASTING NOTES

---

Cabernet Sauvignon has not been the best red grape for most parts of Lake County, making vineyard site selection a crucial decision. A long season is needed to get the proper sugar development and to help reduce some of the natural herbaceous character. We always blend in a small percentage of Merlot and Cabernet Franc from the Dorn Vineyard. We age this wine in American Oak barrels for 12 months. This wine has aromas of dark red fruit, cassis, cigar tobacco, and just a hint of fresh herbs. The tannins and acids in this wine are soft but distinct. Woodsy tones with just a hint of red fruit and cinnamon make the finish a wonderful and lasting explanation point.

---

## FOOD PAIRINGS

---

This Cabernet Sauvignon pairs well with Leg of lamb roast with fresh rosemary, garlic and juniper berries.

---

## ACCOLADES

---

Santé Magazine 2010, serve now or hold

---

**APPELLATION** Lake County **HARVEST DATES** October 28<sup>th</sup>, 2009 **ALCOHOL** 13.8% **BRIX** Average 24.5 **FERMENTATION** Average 28 days at 86°F **pH** 3.73 **TA** .61g/100mL **BARREL AGING** 12 months in American Oak; 25% new oak **VINE AGE** Avg. 25 years **YIELDS** 3-4 tons per acre **RESIDUAL SUGAR** Dry **PRODUCTION** 1200 cases