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ALCHEMY

CELLARS



2010 Alchemy Cellars Cabernet Sauvignon

\$52.00 / bottle

Ruby red in color with intense aromas of dried olives and blackberries with underlying mineral and tea-like hints of espresso. Powerful, dusty Cab flavors hit you along with concentrated blackberry fruit flavors on the palate.

This wine which emerges from a 2.6-acre parcel, reveals a terroir-like, scorched earth character that is not dissimilar from a well-known Bordeaux. Hot rocks, crème de cassis and blackberry notes are present in this earthy, full-bodied Cabernet that has 15 years of upside to it. This impressive, complex, ageworthy can be drunk now or cellared for 15 years.

Wine Specs

Vintage: **2010**

Varietal: **Cabernet Sauvignon**

Harvest Date: **October 1 - 28**

Acid: **0.54 g/100ml**

pH: **3.88**

Aging: **16.5 Months in French oak**

Bottling Date: **June**

Residual Sugar: **22.3**

Alcohol %: **14.50**

Wine Profile

Vineyard Notes

We made its first Cabernet in 1999. It was the first wine to be on the cover and has been a real hit since. This wine is a terroir driven Cabernet from gravelly, alluvial soils; very much like the gravel beds. Hence, the best Cabernet came from the main vineyard, with lots of gravel, grown on a Bordeaux Clone. Our goal with this wine is to showcase not only the best, but our most terroir driven Cabernet.

Production Notes

Only 120 cases produced

Winemaker Notes

Ruby red in color with intense aromas of dried olives and blackberries with underlying mineral and tea-like hints of espresso. Powerful, dusty Cabernet flavors hit you along with concentrated blackberry fruit flavors on the palate. The finish is clean and has a purity to it that is framed with ripe tannins that rein in the fruit.

Production

The growing season was long and had an abundance of high-quality fruit. The grapes ripened evenly due to the long, moderate summer. A warm late September brought in enough heat to fully ripen Cabernet by early to mid October. We harvested the grapes October 1st – October 28th. After harvest, we cold soaked a number of the lots to maximize color and flavor extraction. All of the grapes were fermented warm and the light press

portion was also incorporated and added more tannin and richness. After 16½ months of aging, it was then bottled in June.

Alchemy Cellars
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