



2010 NAPANOOK

Napanook is an estate bottled wine from the historic Napanook Vineyard in Yountville, Napa Valley, made from grapes carefully selected for their lively fruit and soft tannins.

Sweet floral notes and mesquite emerge in the 2010 Napanook. Generous yet restrained, the wine shows minerality and notes of dried herbs followed by caramelized orange peel, Bing cherry and exotic spice flavors. The finish is long and balanced.

The 2010 vintage is composed of 98% Cabernet Sauvignon and 2% Petit Verdot.

This wine is created to be consumed young, and enjoyed with food, but will also age well for more than a decade. Christian Moueix recommends decanting young wines before serving to allow them to reach their full potential.

VINTAGE SUMMARY

The 2010 season began with a cool and wet spring, resulting in a late bud break, flowering and veraison. Summer was also cool but a record-breaking heat wave (107°F) marked the end of August. The heat of late summer and early fall resulted in an extraordinary concentration of tannins and color. While the high temperatures dramatically reduced yields for Cabernet Franc and Petit Verdot, the Cabernet Sauvignon thrived in the late season warmth.

BEGINNING DATE OF HARVEST:	October 4
FINAL DATE OF HARVEST:	October 23
PERCENTAGE OF NEW BARRELS:	20%
BOTTLING DATE:	July 2012
9-LITER CASES PRODUCED:	2600
RELEASE DATE:	May 2013