

# GREYSTONE CELLARS



## 2009 CABERNET SAUVIGNON

The inspiration for our Greystone labels came from the legendary Brother Timothy, winemaker at the historic Christian Brothers Winery from 1950 to 1990 and avid collector of corkscrews. Today, the former winery is home to both The Culinary Institute of America (CIA) at Greystone and Brother Timothy's world-renowned corkscrew collection, consisting of over 1,000 corkscrews collected over 50 years.

Greystone wines focus on the classic flavors of California's best vineyards. Aromas of vanilla and cream soda weave nicely around a core of jammy fruit flavors.

### VINTAGE:

2009



### VARIETAL COMPOSITION:

84% Cabernet Sauvignon  
*blended with 16% Syrah*



### FERMENTATION & AGING:

100% Stainless Steel Fermented~6 Days Skin Contact  
14 Months Barrel Aged ~ 26% New American Oak



### ALCOHOL:

13.50%



### BOTTLING DATE:

April 2011



### RELEASE DATE:

Summer 2011



### TOTAL PRODUCTION:

~18,000 Cases



GREYSTONE  
CELLARS™

CABERNET SAUVIGNON  
CALIFORNIA

155-447-8052

**WINEMAKER NOTES:** Aromas of tart cherries, caramel and coffee swirl in the glass. Spicy flavors of black pepper and cinnamon are tightly woven through the Bing cherry core. Tannins are a bit tight and would benefit from a side of grilled tri-tip sirloin.

**VINEYARD NOTES:** Sourced in the "heartland" of California gives our Cab plenty of ripe berry character. Careful canopy management is key to farming in the Lodi, Sacramento Delta and San Joaquin areas. The dry Mediterranean climate in the near-drought vintage concentrated flavors.

**HARVEST NOTES:** Cool nighttime temperature was the hallmark of the vintage which allowed our red varieties to maintain perfect acid structure in conjunction with extended ripening time. Optimal flavors were concentrated in the small berries.