

AVALON

CALIFORNIA

CABERNET SAUVIGNON

VINTAGE 2010



Composition: 87% Cabernet Sauvignon
9% Merlot
3% Zinfandel
1% Sangiovese

Appellation: 66% Paso Robles
15% Santa Barbara County
7% Lake County
6% Monterey
6% Other

Stats: Alc. 13.8%, pH 3.62, TA 0.64

The symbol on every Avalon label is from the town of Glastonbury, England. According to legend, the city of Avalon once stood on this spot. Bodies, souls and minds here were rejuvenated and restored. It's not just a dream...it's Avalon.

In 2010, California experienced a very wet winter followed by a cool summer. Only in late August did the temperature spike for a short duration. Our Cabernet is typically harvested in late September through October, so the heat had little effect except to help catch up on some ripening. The harvest delay of approximately 2-3 weeks did allow the grapes to develop rich flavors and maintain naturally high acid levels.

Winemaker Alex Cose selected vineyards from Paso Robles, Santa Barbara, Lake County and Monterey for our blend. Alex brought the grapes into wineries on the Central Coast and in Sonoma County where we custom crush our grapes. This gets the grapes still cool from nighttime temperatures into tanks as quickly as possible. After a slight crushing at the winery, the grapes were cold-soaked for 3 days to pull out color and berry flavors. Approximately two weeks later, the new wine was gently pressed to keep the tannins soft. It then underwent malolactic fermentation to further soften the acidity. The wine aged an additional 14 months in French oak before bottling.

Our 2010 vintage shows aromas of plums, cranberries, allspice and dried ginger with barrel notes of cedar cigar box. The blend of 88% Cabernet, 9% Merlot and a splash of Sangiovese and Zinfandel truly is reflected in its flavors. The dark, jammy core drinks of boysenberry pie, black cherry preserves and currants. Medium in weight, the wine shows silky tannins and just a touch of barrel spice.

Pair this versatile Cabernet Sauvignon with everything from burgers, ribs, lasagna, or chicken Parmesan to smoked Gouda or cheddar cheese. It's also perfect to enjoy a glass before dinner or with friends at your favorite local restaurant. If that local restaurant doesn't already carry our wine, we would be honored if you recommended us.

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