



# PELLEGRINI

WINE COMPANY

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2010 PELLEGRINI CABERNET SAUVIGNON  
ALEXANDER VALLEY | SONOMA COUNTY

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**HARVEST** October 2010  
**BOTTLING** August 23rd, 2013  
**ANALYSIS AT BOTTLING**  
**ALCOHOL** 14.5%  
**TA** 6.70 g/L  
**PH** 3.51

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## WINEMAKING

The 2010 growing season would be classified as a cool one. There were however two massive heat spikes both in July and August. The first heat wave was the most damaging, Fruit that was still green cooked under the unseasonal heat. We lost about 50% of our crop between both heat waves. The result of this calamity was small yields that benefited from a long Indian summer. The fruit was picked at perfect ripeness and fermented in small stainless steel tanks. The ferments were aerated early on to provide color, supple tannins and mouthfeel. Once fermentation was complete the new wine underwent an extended maceration on the skins to further develop structure and complexity before being pressed off to barrel. Both primary and secondary fermentations were completed with indigenous yeast and flora.

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## TASTING NOTES

Deep ruby red in color, the wine reflects distinct Alexander Valley Cabernet characteristics, with dark berry fruit in the nose and rich plum fruit flavors, supple tannins and fleshy texture in the mouth. Framed by moderate oak in the bouquet and on the palate, this balanced, medium-bodied Cabernet pairs well with grilled beef and lamb.

*"Cabernet with fur and Merlot with feathers."* – Old Bordelais saying