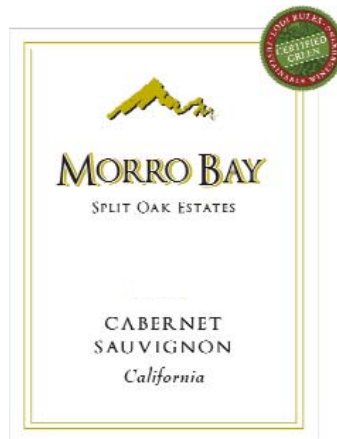


MORRO BAY

Acampo, California



Split Oak Estates Cabernet Sauvignon 2009

THE VINEYARD

Morro Bay Cabernet Sauvignon is sourced from several vineyards within the Lange Family estate. The Lange Family have been farming in the Lodi appellations for four generations dating back to the late 1800's. The location of the vineyard in Lodi provides for dramatic temperature shifts from day to night due to the influence of the delta breeze from San Francisco Bay. This allows for a slower maturation of the grapes resulting in a better balance of acidity and complexity in the taste profile.

HARVEST & AGING

The vineyards are hand-pruned by experienced work crews adept at spur selection. Green harvesting is determined based on the berry set for a particular vintage. In addition to green harvesting, shoot removal and leaf pulling are employed to further enhance flavor concentration. Machine harvesting is done at night allowing the grapes to cool and thus maximize the flavors/acidity and balance. All grapes are sorted via a sorting belt prior to being crushed. The wine sees 21 days of extended maceration which allows forward fruit, extraction of complex flavors balanced by integrated tannins.

WINEMAKER'S NOTES

A swirl of the glass showcases this wine's deep yet vibrant red color and releases its concentrated aroma of ripe cherry fruit. Mingled with the fruit are traces of chocolate and spice from oak aging. The soft tannins carry the palate through a long-finish.

Grape Varieties: 85% Cabernet Sauvignon, 8% Merlot, 6% Petit Verdot, 1% Malbec

Alcohol Content: 13.9%

