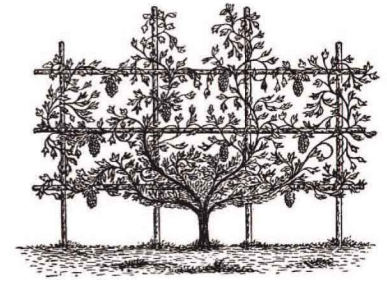




2009 Fluffy Billows Cabernet Sauvignon, Oakville Technical Sheet



Fluffy Billows

Harvest Notes

For the most part, 2009 was a classic harvest. The spring had no major frost events, which left the vines unharmed. Spring rains never came, and the vines saw easy weather for flowering, leading to a good fruit set. Summer was long with moderate temperatures throughout, so the grapes were able to ripen at their leisure. The only havoc Mother Nature threw our way was an early rain deluge on October 13th, leaving the vineyards wet for a few days and causing some mold problems for fruit still on the vines. Fortunately, in our desire to produce an elegant and not-overripe Cabernet Sauvignon, the Fluffy fruit had been harvested three weeks prior and was already through fermentation when the storm hit.

Tasting Notes

The personality and structure of the '09 Fluffy Billows are in many ways typical of a Meyer Cabernet Sauvignon. Bright acidity and moderate alcohol have resulted in a food-friendly Cabernet, though the oak is a little more pronounced at this early stage of the wine's development and adds a touch of graininess to the texture. Several French cooperages were employed, producing an array of spicy aromas, including cedar, vanilla, nutmeg, and clove. The fruit flavors are rich and complex, dominated by black cherry and plum, and the wine's firm acidity carries them through a long, concentrated finish.

Winemaking Notes

The Cabernet fruit was hand-picked into macro bins, then de-stemmed and crushed into stainless steel tanks. Cold soaking was carried out over 24 hours, and the must was inoculated and pumped over one to three times per day, then pressed before finishing primary fermentation. Once dry, the wine was racked to barrel and inoculated for malolactic fermentation. It was racked again at the conclusion of secondary fermentation and twice more before bottling. Though it was filtered, owing to its time in barrel, fining was determined unnecessary.

Fluffy Billows 2009 Facts:

Appellation:	Oakville, Napa Valley
Harvest Date:	September 26 th
Varietals:	100% Cabernet Sauvignon
Barrel Age:	26 months
Bottled:	November 14 th , 2011
Bottle Size:	750ml, 1.5L, 3L
Production:	445
Alcohol:	14.08
Total Acidity:	4.7 g/L
pH:	3.7