



Sailor's Grave 2010 Napa Valley Red Wine

90% Cabernet Sauvignon (60% Howell Mtn, 30% Oakville)
6% Syrah (Howell Mtn)
2% Merlot (Oakville)
2% Malbec (Oakville)

100% Barrel aged in a combination of new and seasoned French oak for 20 months.
Aged 1 year in bottle prior to release.

Winemaker Tasting Notes:

The dense Cab expresses deep plum colored hues practically the color of an intense Petite Sirah but frame the concentration of this rare, special Napa Cabernet. This wine will continue to improve with decanting, another indication of its age worthy potential. The aromas are intense with concentrated cassis, plum and ripe black cherry aromas which are backed by mocha and toasted vanilla notes in the background. On the palate, this full bodied Cabernet has firm tannins from both grape and oak which gives the mid palate presence, and age worthy potential. The flavors literally unfold with ripe cherry, huckleberry and raspberry and have a complex mocha, coffee, vanilla matrix which is balanced under the fruit notes giving the wine a tingly and silky finish.

This is a serious age-worthy Cabernet Sauvignon and truly wonderful and appropriate splurge to drink simply on its own. If food will be served, try it with a mushroom encrusted filet mignon served with sundried tomato compote and a side of roasted blue potatoes with sea salt.

This wine when cellared properly will drink well through 2030.

First release, only 900 cases Produced.