



Sleeping Giant

**Sleeping Giant
2009 Cabernet Sauvignon
“Aldoroty Vineyard”
Napa Valley**

Harvest Date: October 13th, 2009
Brix at Harvest: 24.9
Finished pH: 3.65
Finished TA: 0.56 g/100 ml
Vineyard Location: Aldoroty Vineyard, Napa, California
Blend: 100% Cabernet Sauvignon
Production: 96 cases 750 ml, 10 cases 1.5 L magnums

History: The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home. It becomes the focal point of conversation as the sun sets on the Western hills. Chris Dearden has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for Shibumi Knoll, V Madrone and Benessere in St. Helena and Chanticleer in Yountville. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

Vineyard: In 2002, Neil and Karen Aldoroty planted their 1.18 acre, west facing vineyard on the well-drained slope of the eastern hillside of the Vaca Mountain range on the border of the Oak Knoll and Stag’s Leap regions in Napa. Clone “C”, the Bacchus Cabernet clone, (made famous from the Joseph Phelps bottlings) was the choice for their tiny vineyard. The Aldoroty Vineyard site is unique in that it contains a variety of complex soil types such as volcanic rock, sand and sedimentary strata all within a minuscule geographic area. The soil, exposure and orientation of the vineyard dictate the production of a Cabernet Sauvignon possessing breadth, complexity and intensity of flavor.

Winemaking: The 2009 vintage was the first of three long, cool growing seasons that yielded intense, yet elegant flavors and balanced wine. A mid-March budbreak was followed by a long, cool growing season were the precursors of a great vintage. The grapes were handpicked on a beautiful fall morning at optimum maturity. After gentle destemming and gravity feed, the must fermented for 28 days in a small, open topped fermentor. After a gentle pressing, the wine was racked to a combination of 75% new and 25% once used French oak barrels. It was aged and decanted for 24 months prior to bottling on August 23rd, 2011 and given one year of bottle age prior to release. It will pair well with full flavored meats and hard cheeses and is the perfect accompaniment to great friends and family and all occasions, both humble and grand.